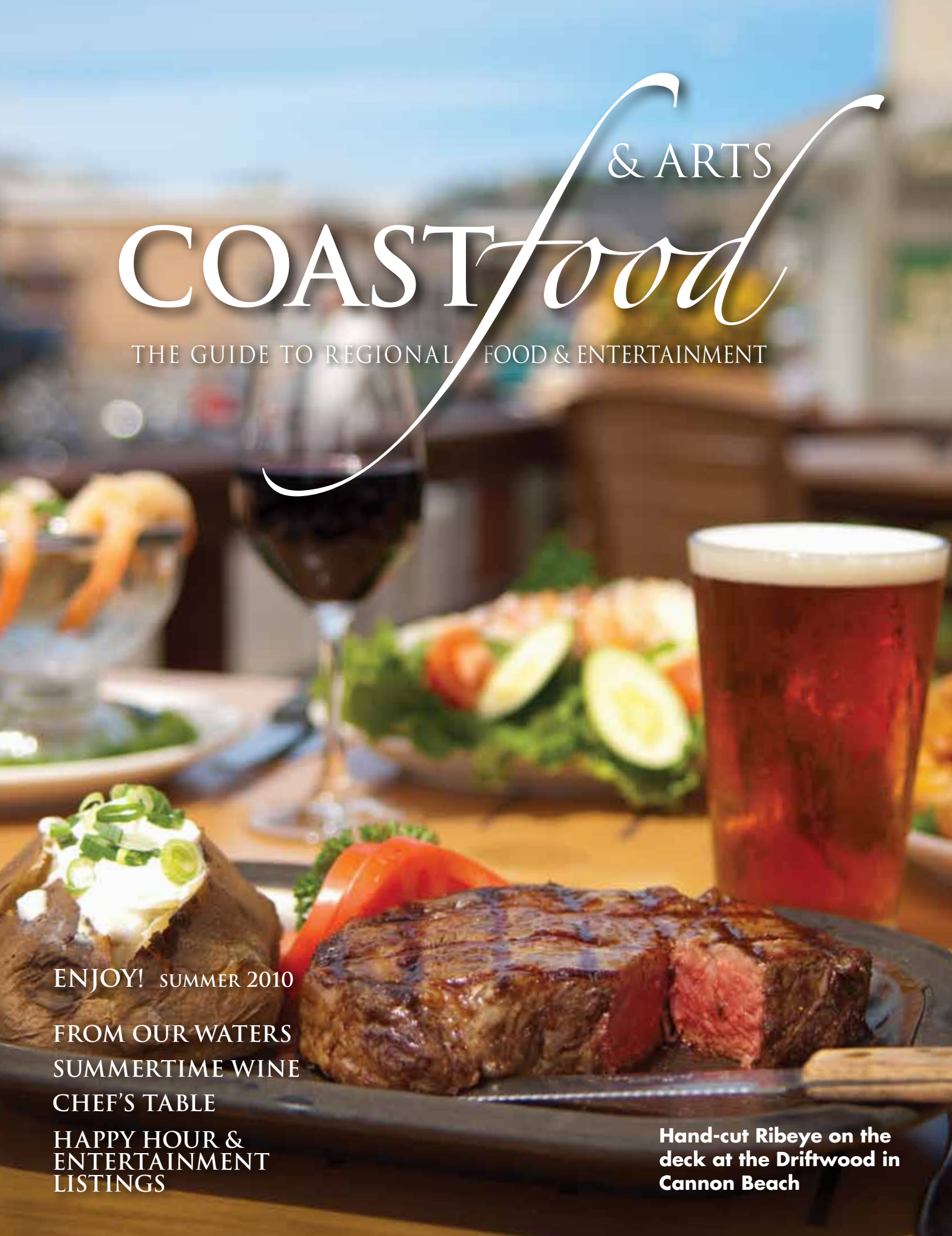


COAST food & ARTS

THE GUIDE TO REGIONAL FOOD & ENTERTAINMENT

ENJOY! SUMMER 2010

FROM OUR WATERS

SUMMERTIME WINE

CHEF'S TABLE

HAPPY HOUR & ENTERTAINMENT LISTINGS

Hand-cut Ribeye on the deck at the Driftwood in Cannon Beach

CAMP 18 - the sturdiest family restaurant in the West!

- Brawny or Northwestern Cuisine
- Loggers' Dinners - Steaks & Prime Rib
- Lunch - Big Hamburgers & Great Sandwiches
- Lumberjack Breakfasts!

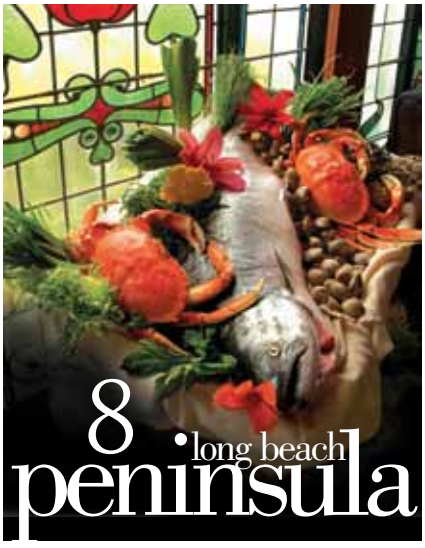
- Log Building the Size of a Train Terminal
- Historic Lumberjack Decor
- Free Logging Museum
- Deep Couches around a large Rock Fireplace

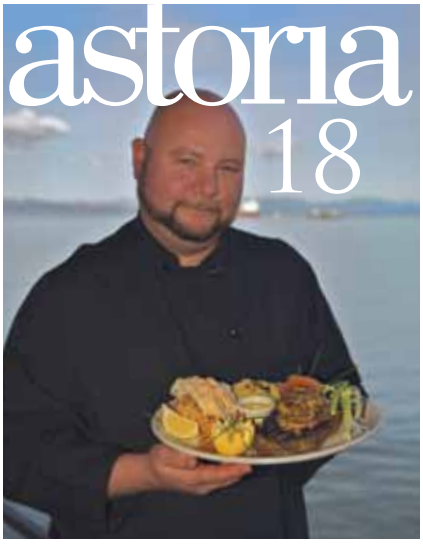
CAMP 18 RESTAURANT

U.S. Highway 26 at Milepost 18, In Elsie • **503.755.1818**
Hours: Open 7 Days 7 AM to 9 PM

OPEN AT 7AM serving breakfast, lunch & dinner. 414 Broadway. Seaside 503.738.7006

Show-stopping summer baskets at Bigfoot





CONTENTS

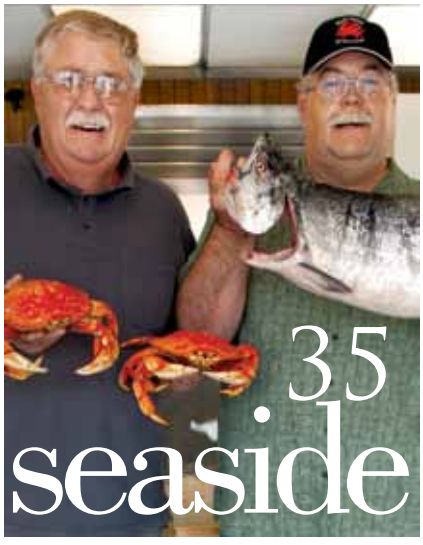
14 CHEFS' TABLE - GRILLING

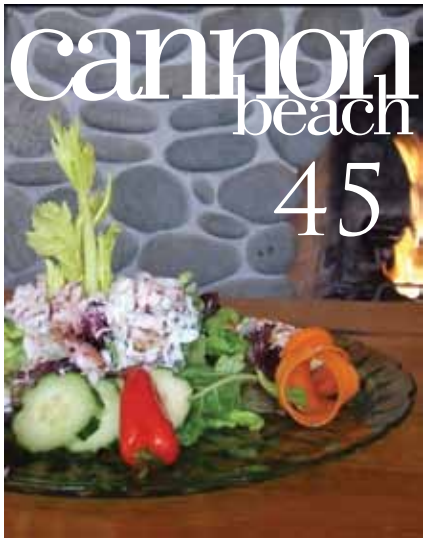
32 FROM OUR WATERS

42 SUMMERTIME WINE

54 NIGHTLIFE/HAPPY HOURS

70 COAST *Arts*





COAST food & ARTS
Summer 2010

PUBLISHER
Jerry W. Liphardt

ART DIRECTOR
Susan Spence

BUSINESS MANAGER
Wayne Fulmer

COPY EDITORS
Una Boyle & Laura Swanson

SECTION WRITERS
Una Boyle - Long Beach
Cyndi Mudge - Astoria
Laura Swanson - Seaside & Cannon Beach
Jack Davis - Central Oregon

CONTRIBUTING WRITERS
Tony Kischner
Dean Reiman
Steve Wilson

COAST FOOD AND ARTS
Is published 3 times a year Spring, Summer, Fall by Coast Food LLC.
451 Avenue U, Seaside Oregon 97138
503.470.0091
Jerry@FoodandFunPromo.com

CoastFoodAndArts.com

All work herein copyright © 2010 by Coast Food. All rights reserved. No part of this publication may be reproduced without written permission from the Publisher. All material and design is property of Coast Food LLC.

Cover:
Deck dining at the Driftwood on hand-cut Ribeye. Photograph by Christopher Spence.

DRINA DAISY

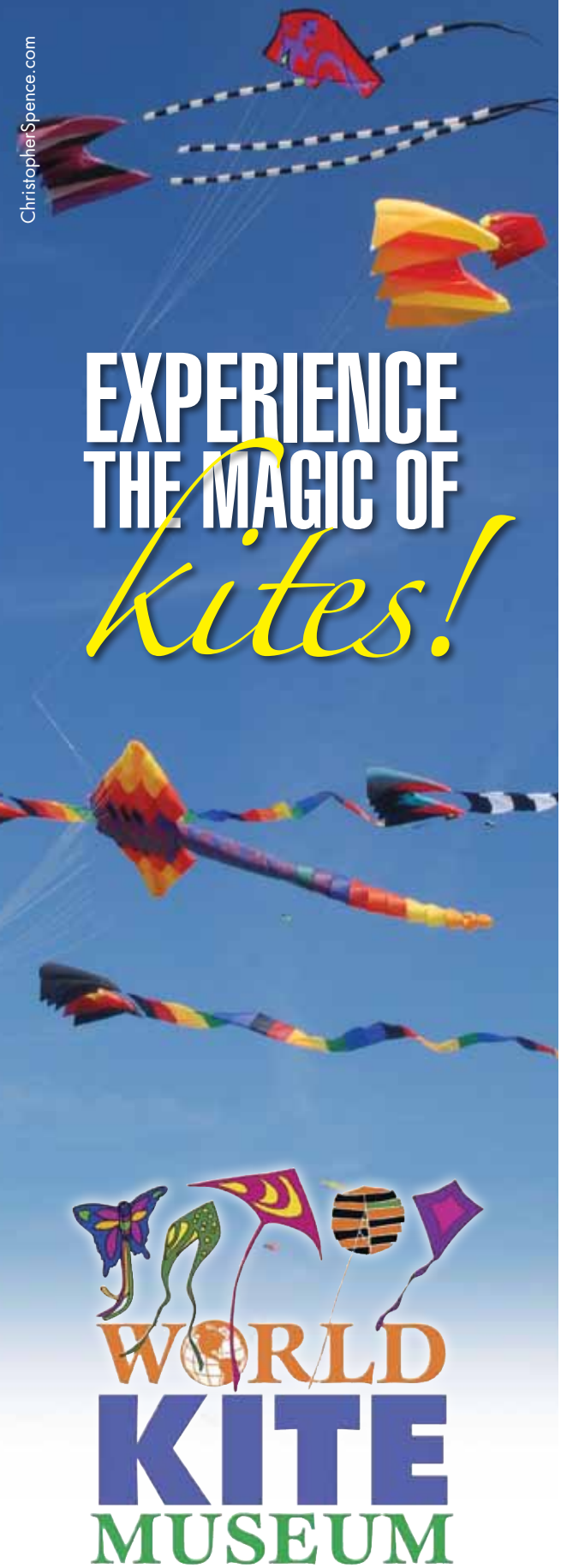
BOSNIAN FOOD PREPARED FROM THE HEART

THE OREGONIAN:
Rated "Best of the Coast"

PORTLAND MONTHLY:
"Hidden Coast Secret"

DRINA DAISY - 915 COMMERCIAL ST (AT 9TH) • ASTORIA
www.drinadaisy.com • 503.338.2912 • 11AM - 9PM • WED- SUN

ChristopherSpence.com



EXPERIENCE THE MAGIC OF *kites!*

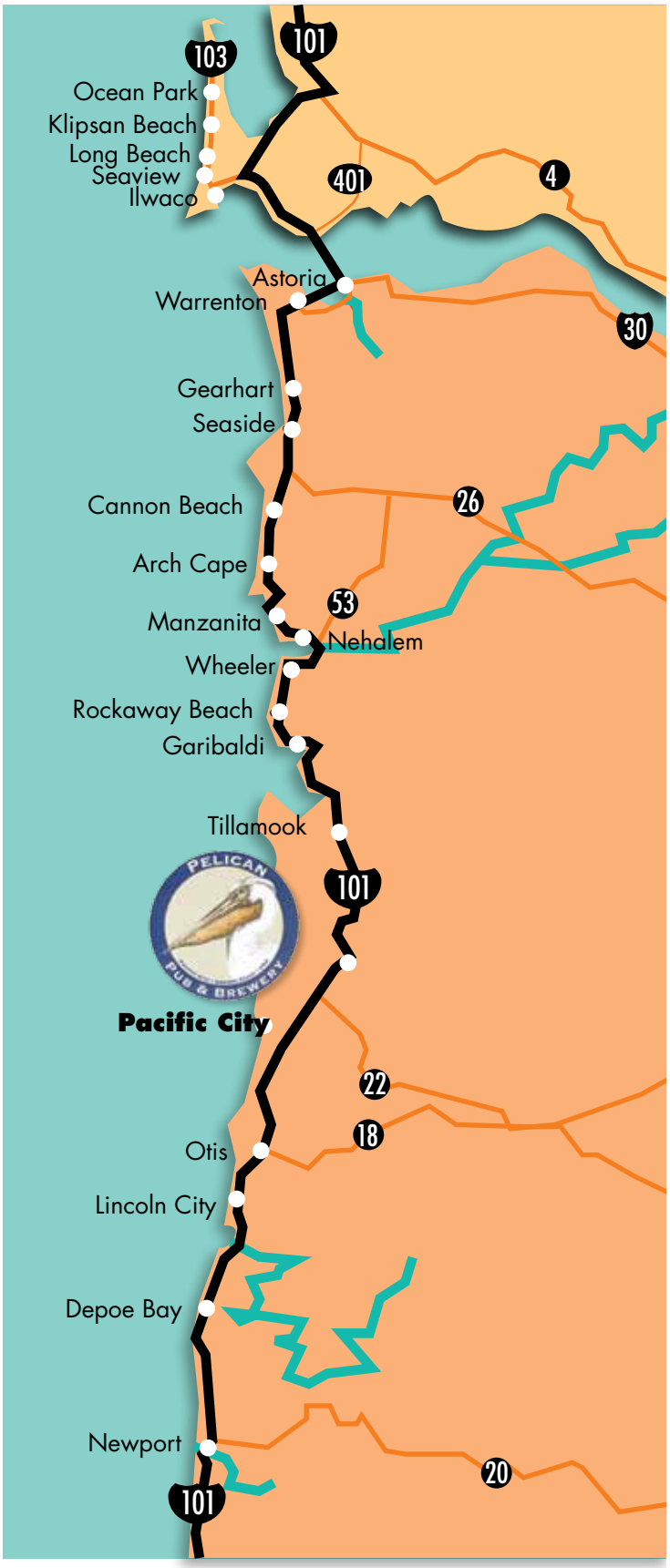
WORLD KITE MUSEUM

OPEN DAILY 11 - 5 • May - September
Closed Wed & Thurs • October - April
303 SW Sid Snyder Dr• Long Beach, WA

360-642-4020

www.worldkitemuseum.com

EXPLORE...



BEER... *Cuisine?*

Pelican Pub & Brewery

Pacific City's Pelican Pub & Brewery has been pioneering the notion for over 14 years ~

In this small fishing village on the Oregon Coast, the Pelican Pub & Brewery has been brewing award winning beers since 1996. Not content to rest on the laurels of great beer, the Pelican's kitchen team has been cooking with beer as an ingredient and creating dishes to be paired with beer all along the way.

The idea of "beer cuisine," using the complex flavors of a well-made beer just as readily as one might a good wine, is the guiding force at the Pelican Pub & Brewery. Each item on the lunch and dinner menu has its suggested pairing: the Doryman's Dark is excellent with the fried snapper inside the Pelican Po' Boy, for example, and the Kiwanda Cream Ale is the ideal glass beside the Grilled Wild Pacific Salmon. The beers are also incorporated into sauces, batters and reductions across the menu, from the buttermilk-beer pancakes in the morning to the "Beer Blanc" sauce used on the Crab-Crusted Mahi Mahi and Blackened Pacific Northwest True Cod, served every night.

There is no better example of the Pelican's belief in Beer Cuisine than the Brewer's Dinner Series, held three times per year in the oceanfront banquet room. Launched by Head Brewer Darron Welch, these Brewer's Dinners feature several courses that are meticulously chosen and paired with house brews by a scrutinizing tasting committee. They are relatively large-scale dinners, welcoming 70 to 80 sophisticated diners, and sell out well in advance. The next event, set for November 6, 2010, will celebrate the exploration of mushrooms, with many varieties being hand selected from our region.

Whether you visit the Pelican for one of its acclaimed Brewer's Dinners or just for breakfast, lunch, dinner, or a beer, you will notice something special going on in Pacific City.

Pelican Pub & Brewery
33180 Cape Kiwanda Drive
Pacific City, OR
503.965.7007 PelicanBrewery.com

long beach peninsula

Photos Laurie Anderson

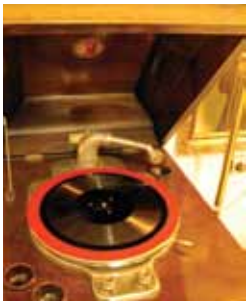
Grilled Halibut & morels

SPECIALIZING IN ROYAL TREATMENT

Shelburne Restaurant

"Congratulations, your majesty! You and your husband are gong to have that honeymoon you've been waiting for - in Ilwaco, Washington, where the Columbia River meets the Pacific Ocean!"

The time: 1948; the location: Hollywood, California. The occasion is the radio show, 'Queen for a Day.' The prize included a stay at the world-renowned Shelburne Inn in Seaview, as well as the use of a brand-new Packard. The whole Peninsula had come together to create this honeymoon package. Mayor Norman Howerton of Ilwaco planned to take the Queen and her husband out on the Mayor's Fishing Derby and luncheons & banquets were planned by the Ocean Park Chamber of Commerce, the Ilwaco Chamber of Commerce and the Chinook Progressive Club. Dancing would be at the Long Beach Pavilion where Johnny Reitz and his Band swing into the night.



All of this is captured on a 78 RPM recording of the show which resides at the Shelburne Restaurant these days in the 114 year old Inn where one of their outstanding breakfasts would have been enjoyed by Queen Thora Lasley and her husband, Arthur. Today, this famous beach retreat continues the tradition of providing people with a very special place in which to have a royal experience and to celebrate all manner of occasions.

Chef Team Richard Windrich and Robert Erickson, combine classical training with a keen desire to feature local foods. Robert, well known in this region for his work with restaurants in Portland and along the coast, believes that his training at the Culinary Institute of America taught him to value the integrity of cuisine. "Good ingredients cooked properly – that's the essence of a memorable food experience."

Richard, who trained under a Swiss Master Chef at the Hotel Sonne in Switzerland, agrees wholeheartedly. His experience in restaurants as far away as New Zealand, has given him an international familiarity with cuisines from around the world.

Both chefs echo the guiding philosophy of owners Laurie Anderson and David Campiche, who believe that "our goal is to bring people back to the simple pleasures that provide a respite from the fast-track everyone lives on these days." Laurie adds, "We strive for that balance between honoring the culinary traditions that have gone before us and infusing our preparations with original creativity and a sense of where we are on the planet." UB

Shelburne Inn, Pub & Restaurant
4415 Pacific Way Seaview, WA
360.642.4150 ShelburneInn.com

LONG BEACH PENINSULA events SUMMER

JULY

14-17
SandSations

17-18
Clamshell Railroad Days

24
Waikiki Beach Concert

24-25
NPRA Rodeo

AUGUST

7
Jake the Alligator Man's B'Day

12
Art Walk in Ilwaco

14
Waikiki Beach Concert

14
Blues & Seafood Festival

15
Jazz & Oysters

16-22
Int'l Kite Festival

SEPTEMBER

4-6
Chinook Art Festival

9
Art Walk in Ilwaco

For Seekers of the Lost Ark

Nanci & Jimella's Klipsan Market Café

ChristopherSpence.com

Sometimes, when history repeats itself, the new version saves all the best of the past and adds a whole new flavor to it. Such is the case with the Klipsan Market Café, where famed restaurateurs, Nanci Main and Jimella Lucas, are again putting their unique spin on northwest cuisine.

Formerly the proprietors of the Ark Restaurant & Bakery, the two chefs have delighted their legion of fans with this new venue. The Ark, as it was known, developed a national reputation for innovative cuisine during its 25 year run. The newest venture offers many of the same dishes and maintains the same quality in the intimate dining room.

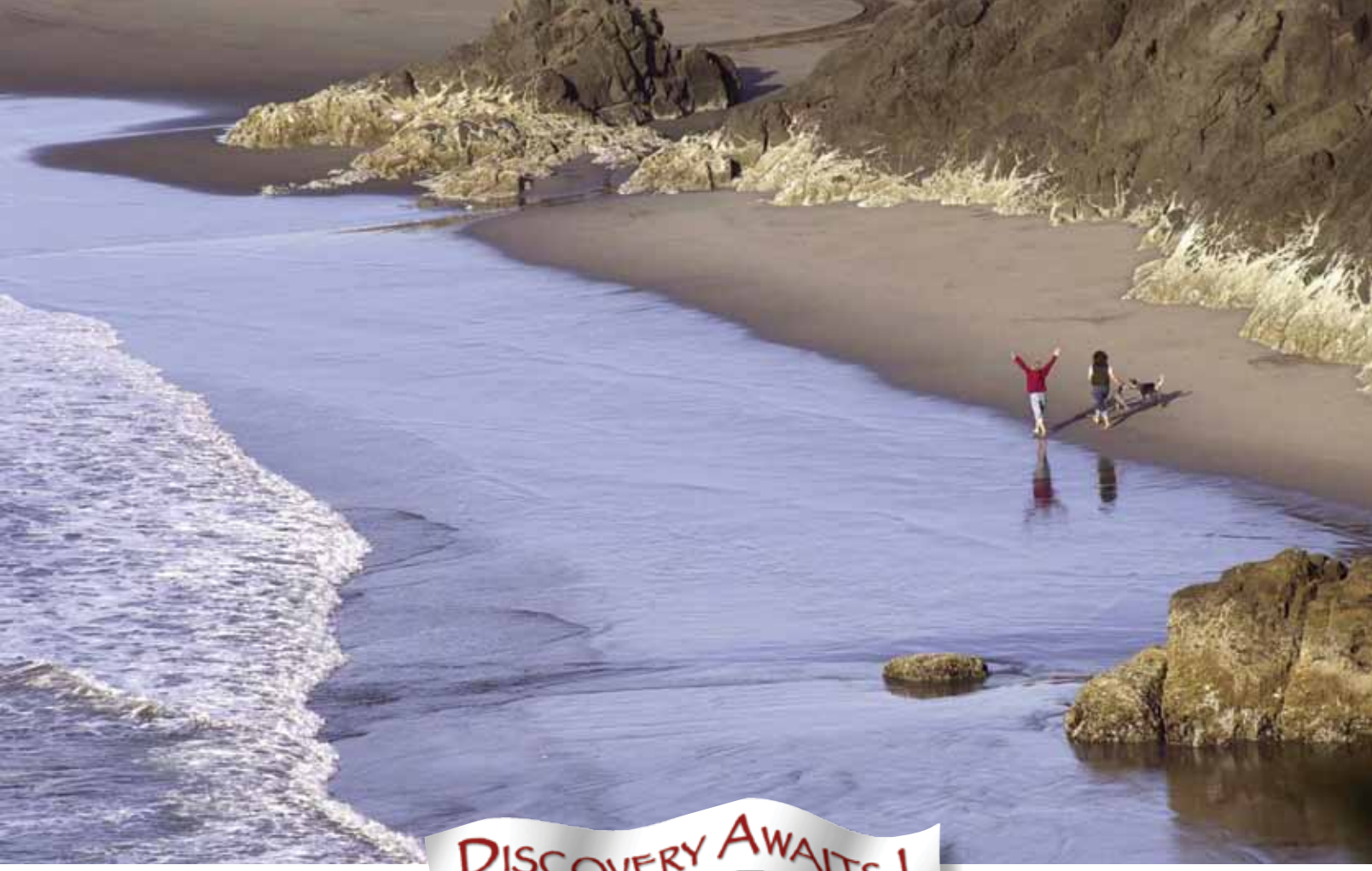
At the new location, the two women are also able to offer unique deli items so you can enjoy their fine food at home as well as a broad selection of specialty wines, fresh fish, artisan pastas, cheeses, organic meats and other local products.

The commitment to our local, sustainable and organic ingredients is evident. Their creative menus rely on clams and oysters from the pristine waters of the Willipa Bay as well as organic meats and local produce.

The bakery makes signature mouth watering home-made breads and desserts. Rolls come warm to the dinner table. Locally roasted organic coffee fills your cup with wonderful aromas as you savor your dessert.

The ambience is European-bistro style, the standard of service remains as impeccable as diners experienced at 'The Ark.' Now, a new generation can enjoy the twinkling lights and fresh flowers which decorate the colorful tablecloths, while delicious meals will provide them with a lifetime of memories. UB

Nanci & Jimella's
Klipsan Market Café
21727 Pacific Way, Klipsan Beach, WA 360.665.4847
info@KlipsanMarketCafe.com



Food Savvy Travelers Find Happiness

Summer brings out the best in coastal cuisine and, when sea air stimulates the appetite, the Long Beach Peninsula serves up mouthwatering food in a variety of restaurants, from casual bistros to distinctive dining rooms. From one end of the 28-mile long Peninsula to the other, food-savvy travelers can savor a variety of culinary experiences while they enjoy the many activities and sights for which the area is famous.

The Peninsula prides itself on its dining scene, regularly receiving raves from big-city media. Celebrating food is part of the local culture, with festivals dedicated to cranberries, garlic, wild mushrooms and seafood.

During August, two back-to-back music & seafood festivals take place on the weekend before the World Kite Festival. In Ilwaco, the Blues & Seafood Festival brings headliners to the marina where fresh seafood can be enjoyed as the music plays and boats bob in the harbor. The very next day, the lawn of Oysterville's Historic Schoolhouse is the site for live jazz, accompanied by fresh Willapa Bay oysters, libations, fruit & cheese plates and desserts.

From July through September, a U-Pick organic blueberry farm offers an opportunity to get the best of the season's crop, while lavender cookies and fudge can be sampled at Painted Lady Lavender Farm.

Fall bring locals out to celebrate twenty varieties of local edible wild mushrooms during the Wild Mushroom Celebration. Chefs often combine these fungi with the product of the crimson harvest – the cranberry, which is celebrated during the annual Cranberrian Fair.

For the 30-plus restaurants which call the Peninsula home, access to so much fresh, seasonal product is part of the joy of being here. UB

Long Beach Peninsula Visitors Bureau
3914 Pacific Hwy, Seaview, WA 800.451.2542
FunBeach.com

Spectacular Views & Food

The Lightship

The Lightship Restaurant and Columbia Bar has been a favorite dining destination of the Longbeach Peninsula for over 20 years. Owners Karl and Karen Hintz have been very busy this past year, so COAST*food* recently spoke w/Karl to find out what's new.

CF: The last time we spoke, you were planning to remodel over the winter. Were you able to do that?

KARL: Oh, yes. And we couldn't be more pleased with the way it came together. Aesthetically, the entire dining and lounge areas have new warm earth tones, and all of the seating is new - we have mahogany seats and stools, all with black seat cushions, and a row of elevated booths so every diner gets to enjoy the spectacular views we have. We extended the lounge to the west-facing windows, so now there is even an incredible ocean view from there. Also, we added more flat screen TVs.

CF: I understand you now have a new chef?

KARL: His name is Kevin Simmons, and he's been living and working on the peninsula for years. In fact, for the Lightship family, it's like the prodigal son returning home. Kevin started his restaurant career here years ago and moved on to other opportunities. The past few years, he ran the Akari restaurant, but we were lucky enough to bring him back this past August.

CF: How are the new Italian menu items being received?

KARL: We couldn't be happier. We still, of course, have steaks, seafood, Prime Rib every evening, and vegetarian options, but the Italian dishes are now the most popular items on our dinner menu.

CF: Are you still serving breakfast every day?

KARL : 7 days a week until 2:00pm.

Lightship Restaurant
& Columbia Bar
409 SW Sid Snyder Drive,
Long Beach, WA 360.642.3252
LongBeachLightship.com

AZURE
SALON & SPA

HAIR DESIGN
MASSAGE • AESTHETICS
NAIL & BODY TREATMENTS
PERMANENT COSMETICS
WAXING & TINTING
ELECTROLOGY

360.642.4080 • 120 First Ave. S. • Downtown Ilwaco, WA • azuresalonandspa.net

Lost Roo
EAT/DRINK

1700 S. Pacific Way
Long Beach WA
360.642.4329
LostRoo.com

Bruce Peterson

Experience the outdoor pavilion this summer.

Contemporary Cuisine in Historic Setting

The Depot Restaurant

Sitting in the soft lights amidst a crowd of friendly diners, one might easily miss the fact that the location is a train depot which dates from 1888. Today's Depot Restaurant is a lively place serving up a robust menu of local foods, eclectic and international favorites. This depot is one of three still standing on the Peninsula, but the only one still located on its original site. Its history is a reminder of a time when the link between food delivery and dinner was made at a much slower pace.

From the mid-19th century onward, the Long Beach Peninsula has prospered with oyster farms. Hundreds of people called the town of Oysterville home; and the Clamshell Railroad – the only railroad that ran with the tides - carried Willapa Bay bivalves to steamships at the Ilwaco wharf for export. Since the steamers could only reach the harbor after the tide was in mid-flood, train departures along the Peninsula were scheduled to meet the rising tide.

As a result, the Ilwaco Railroad and Navigation Company ran later and later throughout the month, as the tides changed. Thus, the Ilwaco line became known as the 'Clamshell Railroad.' At its peak, the train carried over a thousand sacks of oysters each week from Nahcotta south to Ilwaco for shipment to hungry miners in San Francisco.

Today, The Depot prepares Willapa Bay Oysters in two delicious forms. Clamshell Railroad Clam Chowder, a signature dish, features both the bivalve steamer and Razor Clams from the nearby Pacific Ocean. Chef Lalewicz also creates plates of pan or deep fried Willapa Bay Oysters which come to the table with Roasted Garlic Aioli Sauce.

Nancy Gorshe, co-owner of The Depot Restaurant, is so enamored of the railroad's history that she is coordinating a project to identify all of the original sites and stops on the Peninsula.

Whether or not trains are the draw, The Depot's menus appeal to a variety of tastes. During the summer months, diners can enjoy the ambience of The Depot's outdoor pavilion where wine tastings and special events celebrating the beaches of the world - such as a Nantucket-style Clam Bake and Paella reminiscent of Costa del Sol - are presented. UB

The Depot Restaurant
1208 38th Place, Seaview, WA
360.642.7880
DepotRestaurantDining.com

Dine Overlooking Beautiful Ilwaco Harbor

HARBOR LIGHTS
Restaurant, Motel & Sea Pearl Lounge

OPEN 7 DAYS
BREAKFAST LUNCH & DINNER

147 Howerton Way, Ilwaco

www.harbor-lights-ilwaco.com

360-642-3196

Fresh Local Seafood Takes Center Stage

OleBob's Seafood Galley

OleBob's Seafood Galley & Seafood Market - Located at the southern most tip of Washington's Long Beach Peninsula. 151 Howerton Way, Ilwaco, WA 360.642.4332 OleBobs.com

Spring & Summer Hours

Seafood Market: Daily 10am to 5:50pm

The Galley: Daily 11am to closing

OleBob's Seafood Galley Restaurant draws on local seafood from the nearby Columbia River, Pacific Ocean and Willapa Bay. If you have visited the charming fishing village of Ilwaco, you may have had the good fortune of discovering OleBob's Seafood Market, where you will find sparkling fresh Dungeness crab, wild Chinook salmon, halibut and albacore tuna, among many other seafood delicacies. Now there is also a restaurant.

Sue Hagerup and her brother, Bill Hagerup, opened their premier retail market in June of 2003. In August of 2009, the Hagerups combined their love and knowledge of seafood to open OleBob's Seafood Galley, a cozy, moderately priced, waterfront restaurant specializing in fresh, locally caught seafood.

The atmosphere in the Galley is casual, bright, warm and inviting – featuring a spectacular view of the harbor.

OleBob's (pronounced Oly-Bob's) is fun to say, but what does it mean? The seafood market and Galley are named after Bob Hagerup (Sue and Bill's father) and his best friend and fishing partner, Alan "Ole" Olson. Both were schoolteachers, who also gillnet fished on the lower Columbia River. For their cherished fishing treks to Alaska each year, they converted an old sailing vessel, into a bow-picker and named it the 'OleBob'. Photos of the two and their trusty vessel are displayed throughout the market.

"Simply good seafood," is how Sue describes the food at the Galley. Given the family's background and their access to fresh seafood, it comes as no surprise that the menu features seafood in all its glory. Lightly battered, panko breaded fish-n-chips are fried to a crisp golden color. Diners can choose from Albacore tuna, True cod, wild salmon, wild gulf prawns, and scallops and, when it's in season, Columbia River sturgeon.

"Awesome Dungeness crab cakes"

Other seafood specialties include OleBob's "awesome Dungeness crab cakes", fresh Willapa Bay Manila steamer clams (served in a special broth with melted garlic butter), and fresh Willapa Bay oysters baked on the half shell with garlic butter and parmesan cheese. The fresh Dungeness crab plate features a whole 1 1/2 to 2 pound crab, served with melted garlic butter or cocktail sauce and garlic bread. Made from scratch, creamy clam chowder is a house favorite. The menu also features fresh Dungeness crab and shrimp Louie, fresh seafood cocktails, Dungeness crab and shrimp melts, and fried razor clams. Micro brews and domestic beers are available, as is wine from Olequa Cellars, located in Battleground, Washington. LM

CAPT. MORGAN'S LBT

Awesome Homemade Pizza!

handmade from scratch, only the freshest ingredients, made to order.

CAPT. MORGAN'S LONG BEACH TAVERN
DAILY LUNCH & DINNER SPECIALS • STEAKS • SEAFOOD • KIDS MENU
FULL SERVICE BAR

305 PACIFIC SOUTH • LONG BEACH, WA • 360-642-8919 • OPEN 11 AM • THURSDAY - MONDAY

CHEFS' TABLE

GRILLING

Grilling Tip: Use Good Techniques

1. Marinate meat in Worcestershire Sauce, while starting fire, for 10 - 15 mins.
2. Use chimney with coals and paper to burn and heat until ambers are white. Avoid using starter fluid. If using gas, heat grill for 10 -15 mins.
3. Clean and scrape grill after hot.
4. Lightly brush meat with olive oil and then season with salt and pepper.
5. To get good sear and not overcook, keep lid open. Turn steak twice to obtain two sets of char marks on each side.
6. To keep juices, let meat rest 10 minutes before cutting.

Chef Michael Lalewicz
The Depot Restaurant

Grilling Tip: Chef Daddy Says Clean your Grill!

If you're thinking about dropping some fresh fish on the grill this summer, there are a few main things you want to keep in mind. I'm not going to tell you how long you need to cook something or at what temperature, but let me give you a couple of tips on HOW to grill without overcooking and without your food sticking to the grill. 1) make sure the grill is hot and clean. If you have a bunch of stuff stuck to the grill from last weekend's barbecue, burn it off. Crank up the grill and close the lid. Let 'er rip for a few minutes, then brush it down with a stiff grill brush to remove all the previous event's remnants. Brush the grill down with oil and make sure that it is clean. Now, for the food you're going to grill, let me use salmon as an example. Spray the fish with vegetable oil and place top side down on the grill (after it's been seasoned, of course). Let it go for a few minutes; it will be ready to turn when it will release from the grill easily. Turn it 45 degrees for a few more minutes, then turn it over. Your salmon is finished when it is firm to the touch.

Chef Chris Holden
Baked Alaska

Grilling Tip: Cook by Touch

It is time to get out of the kitchen and into the sunshine, fire up the coals and let them do the rest. I love grilled salmon because the high heat sears the meat and melts the fat. Complemented by a garden fresh sweet and sour cucumber salad and a glass of Pinot Gris, you know summer is here.

My technique for judging the temperature of coals, as you prepare for grilling, is all in the palm of your hand. Place your hand palm side down directly above the location you will place the food, count out seconds until you can no longer hold your hand there; 2 seconds, the coals are hot, 3 seconds medium-hot, 4 seconds medium, 5 seconds coals are medium slow.

Chef Brooke Price
Side Door Cafe

Grilling Tip: Aged is Better

Techniques I share here are ideal for backyard grilling of beef, in this case, steaks.

When purchasing your beef, the more marbling the better the flavor! Marbling is the white specks in the meat which is fat - and fat is what gives the meat flavor and tenderness.

When I purchase beef from the grocery store, I look for beef that is getting close to the 'sell before' date, because meat that is older is aging and that's what gives the meat that tender buttery taste. Aging is a process where the enzymes in the meat (protein) break down the meat and that causes tenderness.

Seasoning beef to your taste should be done an hour or so before grilling.

Chef Eric Metzler
Pier 11 and the Sea Shack

astoria

Pier 11

Chef Eric Metzler owner of Pier 11 and the Sea Shack

photos ChristopherSpence.com

SMOKIN' IT ON THE RIVER

LIVE MAINE LOBSTER & PRIME GRADE BEEF ON THE COAST

Pier 11 Steakhouse & Lounge

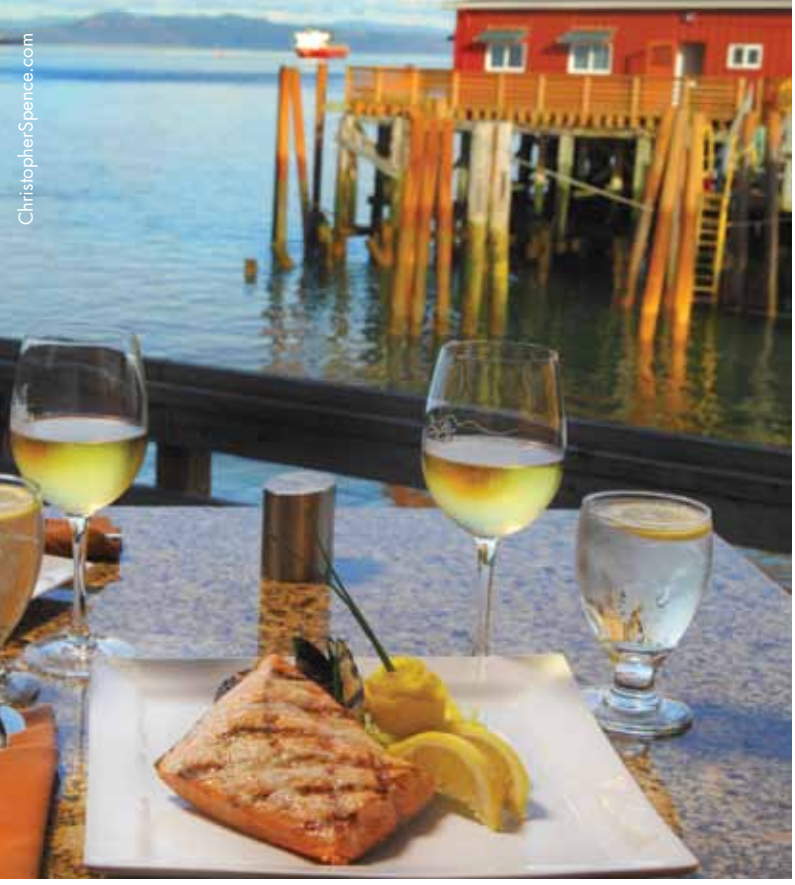
Prime grade steak and whole Maine lobster is being featured at Pier 11 Steakhouse starting this summer. "I believe we're the only restaurant on the coast bringing live Maine lobster to its customers," added chef and owner Eric Metzler. "The prime grade steak selections come from corn fed beef raised in the Midwest and is the top 3% of beef in the United States." The steaks are part of his specials' sheet and Metzler plans to continue serving the lobster and prime grade steak year round. "Our Sea Shack restaurant in Wheeler is also offering our smoked seafood," added Metzler who is proud to bring this top quality dining experience to his customers.

Pier 11 continues serving fresh local seafood, including Dungeness crab and salmon, and also offers the best King Crab legs from Alaska.

Eric is also excited about his expanding menu of smoked seafood created from his personal recipe using a sweet chili and brown sugar brine. He then hard smokes it over apple wood. Eric explains that "The brine infuses into the seafood giving it our signature flavor." Smoked Mako Shark, Mahi Mahi, Albacore Tuna, and all varieties of salmon from the Columbia River are among the delicacies customers can savor at the restaurant or take home. "We also have smoked Halibut, ocean scallops and oysters – all smoked right here at the restaurant."

The new additions of live Maine Lobster, Prime Grade Steak, and the expansion of specialty smoked seafood makes Pier 11 the premiere steak and seafood restaurant on the coast. CM

Pier 11 Steakhouse & Lounge
77 – 11th Street, Astoria, OR
503.325.1775 Pier11Steakhouse.com


ChristopherSpence.com

Great Food HAS NO BOUNDARIES

Baked Alaska

PDXposed

PDXposed

Astoria is becoming a Mecca for travelers seeking great food. Nobody knows this better than Chef Chris Holen, owner of Baked Alaska, located on the 12th Street Pier overlooking the Columbia River. "We have customers who drive down for the day from Portland just for lunch and to sit and eat on the waterfront," notes Chris.

Chris also recently had a couple from the Seattle area design their weekend stay around eating at Baked Alaska, thanks to an article they read in Coast*food* magazine. "We also had a couple who read about us in the New York Times a couple years ago plan their trip around eating here," added Chris. "Astoria is becoming a culinary attraction and we're proud to be part of that effort."

As a chef, Chris also enjoys eating out, and one of the world class restaurants he recently dined at is also drawing people from all over. "The Bridgewater Bistro, owned by Tony and Ann Kischner, does a superb job of making their guests feel welcomed and they have an excellent menu," says Chris.

Another restaurant favorite for Chris is the Columbian Café whose owner and Chef Uriah Hulsey shops regularly at Astoria Sunday Market during its season to ensure he is serving the freshest produce at his restaurant. He is most noted locally for shopping at the Market, pulling his little red wagon full of produce. "His restaurant is known for bringing people from all over just to enjoy the food and interesting dining experience his staff provides," explains Chris. "How cool is that, the guy buys his food at the market and walks it down to the restaurant."

Chris notes that Teona (T) Dawson and Paul Flues II, who are owners of the Supper Club and The Urban Café, are another excellent example of restaurateurs who lure travelers to take a culinary journey to this historic riverfront community.

It takes more than a great view of the water to entice people to travel across the nation to eat in Astoria. Chris feels that the main ingredient of attraction is the food. "It is about representing our area through the culinary experience," explains Chris. "We even have two restaurants, Clemente's and Cannery Café, that are based on their family's commercial fishing history and take pride in bringing those traditions to the table through family recipes and knowledge of fresh seafood."

Chris believes use of Northwest ingredients is also key to what makes local restaurants shine. Whether it is Bosnian, Thai or Italian, many of the local restaurants use Northwest ingredients to create a flavor palette that defines our region. "It is all about the ingredients when it comes to inspiring cooks to do their finest and most creative work," notes Chris.

With that said, Chris also feels that atmosphere is an important element that is attracting customers to town. He feels the secret ingredient, though, for the local successes are the owners and chefs who take time to openly and warmly greet their guests. "The restaurants here that do well are the ones where the owners and chefs take time to talk directly to their customers and make them feel at home." Chris and his wife Jennifer are known for being available to their customers and mingling with guests throughout the day.

Community involvement is another element that can be seen and felt by customers. Many of the restaurants that have the star power to pull guests in from long distances are also very involved in their community. Baked Alaska owners Chris and Jennifer donate a great deal of time, effort, energy and food to the many local worthy causes, including United Way, and numerous civic functions that fuel the local donor economy.

"What brings people here is a combination of great food, atmosphere, and a menu that establishes a sense of place," says Chris.

"We are more than just a restaurant. We are a waterfront dining experience with ship traffic and a lounge – but we're not the only view in town, so our food must also win over customers," adds Chris. CM

Baked Alaska & Mise En Place Kitchenware
on the dock at Pier 12, Astoria, OR
503.325.7414 BakedAK.com

PDXposed

PDXposed

ChristopherSpence.com

ChristopherSpence.com

Back row: Co-owner Tony Kischner, Chef Sean Whittaker; Froont row: Co-owner Ann Kischner, Chef Red Pelletier
Right - Dungeness crab and mango poke poke salad, with mango mirin drizzle

a new era

BridgeWater Bistro

While the vision and inspiration for any restaurant comes first from its owners, it's the skills and creativity of the Chef that brings those visions to fruition. Chef Lynne "Red" Pelletier has earned a reputation for excellence during her long tenure working for Tony and Ann Kischner where she started at their Shoalwater Restaurant in Seaview, Washington, nearly three decades ago. She was instrumental in establishing the Shoalwater as an iconic restaurant on the Peninsula and then followed them to Astoria to open the Bridgewater.

As she looks to the future and retirement, it became clear that a new Chef would be needed to help share the responsibilities of the kitchen. It was important to the Kischners to find someonewho complemented her work style, energy and creativity.

Sean Whittaker is now celebrating his one year anniversary as Chef de Cuisine for the Bridgewater Bistro and he has succeeded in establishing his own sense of style while maintaining Red's reputation for creative excellence. This is not an easy balance to achieve and is a testament to his work style, dedication, and respect for Executive Chef Red. "Red has an unlimited fountain of ideas and Sean has similar traits," explained owner Tony Kischner.

"Sean and Red are a great team and he's brought with him quality people for the front and back of the house who all work well together," added Tony. "He is really a nice guy, cool under pressure, and cares about what he does and that it looks good and tastes good. It's fun to have someone like this who truly enjoys food and playing with new ideas."

Red now focuses her energy primarily on special events, ordering and administrative tasks; and it is up to Sean to make it all happen in the kitchen. "This is great – I get to do what I love doing best – the cooking!" They work collaboratively on menu planning, which gives Sean an opportunity to experiment with some of his own ideas.

Originally from Northern California, Sean lived in Alaska during the 1990s and spent the winter months in Hawaii, where he cultivated his Sushi and Asian cooking skills. Like many chefs passionate about what they do, Sean started his career early in life. "I began cooking at 17 in an Italian restaurant in California and was fortunate to mentor under some great chefs."

More recently he worked in Salt Lake City, Utah, where he was chef at Sno-Birds Ski Resort. He moved to Westport, Washington, just a few years ago because of its reputation for being the best surfing spot on the coast. "I came to open a sushi restaurant and ended up in Astoria," said Sean. While in Westport, he met his fiancé who is from Raymond, and they're now married.

Sean's background and influence is bringing some new things to the menu. "I'm excited about introducing world cuisine to our customers – this provides a learning experience as well as a dining experience." That influence includes an Asian flair – a skill he shares with Chef Red -- as well as items such as Brazilian Pork, a dish with an intriguing combination of citrus and achiote paste. "This is a traditional Brazilian flavor," explains Sean. His Moroccan Chicken brings a Mediterranean influence to the menu. "I strive to keep the food fresh, real and exciting," added Sean. "I want to connect with the local folks while also creating something interesting for those coming from Portland or Seattle," explained Sean. CM

Bridgewater Bistro
20 Basin Street, Astoria, OR
Reservations call 503.325.6777
BridgeWaterBistro.com

It's GRIM

Gunderson's Cannery Café

Some people are simply born with special skills. Grim Maroni is one of those who seemed destined to be a chef.

Grim isn't the name given him by the grandmother who raised him. "It's one I earned," he notes with a devilish smile. But there is nothing grim about his culinary achievements; in fact, he brings a fresh flair to the Astoria dining experience as chef at Gunderson's Cannery Café.

Grim credits his cooking skills to his heritage. "I was raised Italian and Grandfather loved cooking." As a young boy, he cooked with his grandfather and learned family recipes. Later, he trained under chefs in San Francisco and Oakland, California.

Twelve years ago, he joined Gunderson's Cannery Café as a line cook shortly after the Café opened. He quickly proved to be versatile and creative; soon he was promoted to head Chef. Owner Dana Gunderson and Grim collaborate on new recipes. "We have worked together for so long he knows what I like and vice versa; so we make a great team and complement each other very well," explains Dana.

Dana reflected on the special qualities which define a chef versus a cook. She says, "A chef has a real caring about food – a true passion, flair and drive to create on a daily basis." Grim brings that childhood passion to Gunderson's Cannery Café every day.

The Café has a tradition of serving Scandinavian food. Dana noticed that Grim began bringing his Italian influence to meals by adding garlic, fresh parsley and tomatoes to many dishes. "It's a nice combination. His natural abilities have improved our recipes and menu," adds Dana.

"It's Grandma and Grandpa," says Grim. CM

Gunderson's Cannery Cafe
#1 Sixth Street, Astoria, OR
503.325.8642 CanneryCafe.com

ChristopherSpence.com

Launching a CULINARY RENAISSANCE in Astoria

Silver Salmon Grille

Prior to the opening of the Silver Salmon Grille in 2001, Astoria had very limited choices for a fine dining experience. Owners Jeff and Laurie Martin felt the timing was ripe to bring a sophisticated restaurant to town and, as a result, the Silver Salmon Grille launched a new era of dining in Astoria. Within a year of opening, the Silver Salmon Grille had paved the way for many of the restaurants here today and launched a culinary renaissance with creative, eager and energetic chefs.

Jeff and Laurie both grew up in the restaurant business. Laurie spent nineteen years at the Astoria Country Club and began serving when she was only fourteen. Laurie is an "NBA" (Native Born Astorian) while Jeff hails from The Dalles, Oregon. He began his career bussing tables as a teenager and worked his way into the kitchen, where he began his culinary career making ice sculptures. "I was fortunate enough to work under a number of excellent chefs to learn the trade." He was the opening Chef for the Wayfarer restaurant in Cannon Beach, then moved to Portland to work in the highly respected Opus II restaurant. Eventually, Jeff moved to the Astoria Country Club where he met Laurie. "We butted heads a lot in the beginning," acknowledges Laurie with a cheerful smile, but their mutual respect and culinary passions drew them together. In 1996, they married and began dreaming of opening their own restaurant.

They purchased the building where the restaurant is currently located and began the hard work of redefining the space. The Silver Salmon Grille was originally a restaurant and lounge called The Brass Rail – so named for the brass rail which still adorns the bar. It was a rough fishermen's hangout. "Seedy" is the word that came to mind for Jeff. The Martins refurbished the space, transforming it into a highly respected dining establishment. While the old Brass Rail continues to provide colorful stories boasted about in the bar, the food is now the main attraction. "People come to the coast for fresh seafood – especially oysters and salmon," notes Jeff. "We strive to meet that expectation and provide seafood that is prepared simply with local ingredients."

Another unique feature is use of the 'broaster' which came with the purchase of the restaurant, along with some recipes favored by locals. "We continue to broast chicken and serve cheese bread from a recipe which came with the building," says Chris.

Chef Jay Funk has been with them since they opened. "We're lucky to have found Jay; he worked for fifteen years for Cinderella's Palace at Disney World in Florida," says Jeff.

Experience the culinary renaissance firsthand with your next meal at Silver Salmon Grille. You can dress for a ball or come in casual attire and feel right at home. CM

Silver Salmon Grille
1105 Commercial Astoria, OR 503.338.6640
silversalmon@seasurf.net silversalmongrille.com

northwest brew cup sept 24-26

Fort George is once again working with Baked Alaska to put on the annual Pacific Northwest Brew Cup September 24-26 in the plaza located at 12th and Duane in Astoria.

"We create a very welcoming environment for brewers so we tend to attract a great turn-out," says Fort George owner Chris Newmlowill. "We anticipate forty different breweries represented this year from Oregon, Washington, Idaho and Northern California."

"We've teamed up with Baked Alaska and for the last two years proceeds raised are donated to Clatsop County Food Bank, a great cause," added Chris.

The Brew Cup is an excellent opportunity to sample the best in micro beers. "All the beers we feature are made regionally and a real brew fan would have to do a lot of traveling to experience this many great brews, so this is a real treat for brew lovers."

The Pacific Northwest Brew Cup features live music and food in the downtown Plaza. This year, Fort George is planning an open house at the Lovell building. Thanks to this new addition next to its pub on Exchange Street, Fort George is increasing brewing

Photos ChristopherSpence.com

capacity from eight to thirty barrels and they are looking forward to showing off the new facility. "We're also designing an area for canning so we can produce 16 oz cans of beer to be widely distributed," added Chris. "We'll soon be able to offer a locally brewed beer in Safeway, which is an awesome achievement," and something they hope to unveil during the 2011 Astoria Bicentennial Celebrations. CM

Fort George Brewery + Public House
1483 Duane Street, Astoria, OR
503.325.PINT (7468)
FortGeorgeBrewery.com

Photos Christopher Spence.com

Brewmaster John Dalgren

so dog-gone good!

Astoria Brewing Company

Fans of Astoria Brewing have something new to howl about. Owners Steve and Karen Allen are distributing their popular brews to locations throughout Clatsop and Tillamook Counties in Oregon. "We started this at the end of March and it is going great!" exclaimed Karen.

The Wet Dog Café, which is also run and owned by the Allens, features thirteen of their beers on tap from Astoria Brewing Company. Three of the featured beers were selected especially for distribution.

Astoria Brew lovers can now find Poop Deck Porter, Da Bomb Blonde Ale and Solar Dog IPA at Mo's, Gearhart Golf Course, and other locations along the North Coast.

Poop Deck Porter is a dark malty ale with rich chocolate notes and a hint of smokey flavor in the finish. Da Bomb Blonde Ale is a light golden ale with a crisp blend of Centennial and Czec Saaz hops.

Karen and Steve are especially proud of Solar Dog IPA as this new beer reflects their dedication to creating an environmentally friendly work place.

It is named after the new solar energy system they installed in 2008 that now runs the distillery. Solar Dog offers a big straight forward blend of citrus notes and flavors followed by a smooth malty finish.

In short, the three brews selected for distribution were so successful everyone of their beers are now being offered by Clatsop distributing.

For more, of course, it's always worth a trip to the Wet Dog Café where the undecided can enjoy a sampler tray of five 4 oz beers along with a great meal while overlooking the lively riverwalk and Columbia. CM

Wet Dog Cafe and Astoria Brewing Company
144 11th Street, Astoria, OR
503.325.6975 WetDogCafe.com

inspiring chowder

Charlie's Chowder & Coffee House

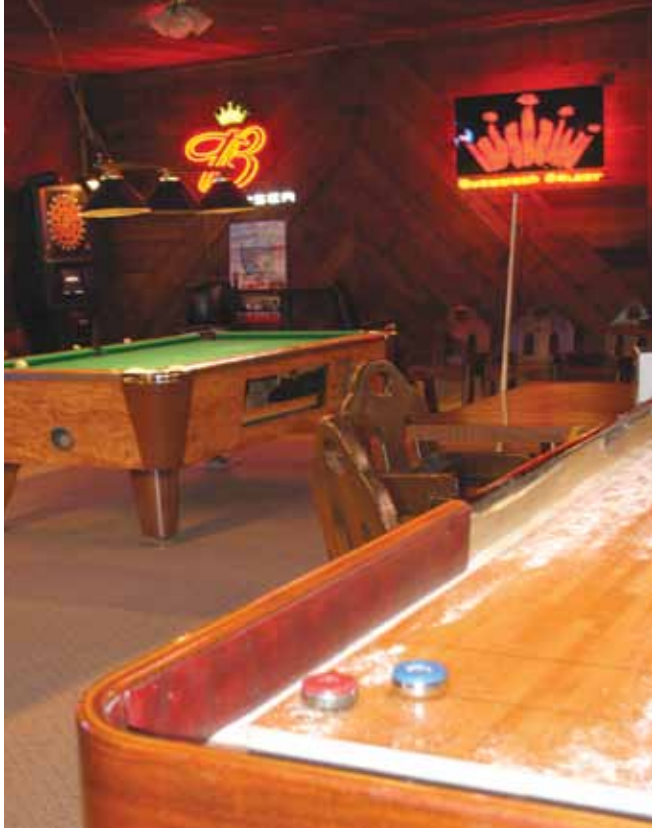
To experience a truly inspiring bowl of clam chowder, a visit to Charlie's Chowder & Coffee House is a must-stop anytime you're on the coast. Owner Charlie Holboke, who has built a strong base of loyal fans at his other establishment in downtown – Godfather's Books, opened Charlie's Chowder & Coffee House at the corner of 14th and Marine one year ago in August.

Charlie's is an unassuming place serving outstanding meals of which chowder is only one of the many dishes that are featured on the menu. But it is the chowder that is the namesake of the restaurant and has brought him the highest praise. "A customer of mine told me a story about how her dad, who was a clammer, made clam chowder every Friday night," shared Charlie. "She kept up the tradition of eating chowder on Friday after her father's passing and called because she just wanted to tell me that my clam chowder is the only chowder she's had that reminds her of her dad's own recipe and she even said it was better. " Clearly touched by the praise, Charlie paused a moment, then added, "She became very emotional telling me the story."

After sampling just one savory spoonful, you'll find yourself making Charlie's a part of your own weekly chowder tradition in Astoria. CM

Charlie's Chowder & Coffee House
1335 Marine Drive, Astoria, OR 503.325.2368

Charlies famous chowder and steamers.



Free shuffleboard and pool.

Relax & Let Yourself be Shanghaied

The Dirty D

Mystery, intrigue and rumors inspire many to visit The Desdemona Club – a longtime fixture of the Astoria bar scene. Local lore about the shanghaiing of unsuspecting young men at The Desdemona over a century ago continues to circulate through town. Today, The Desdemona offers a full service bar with a number of craft beers. Their menu features the basics – burgers and hot dogs. Their specialty is a tasty Reuben sandwich and their Dirty Nasty Nachos. The service is friendly and easy going, though people still fondly call it the "Dirty D" in reference to its rough-and-tumble early days.

The original building was constructed in 1889 and continues to rest on pilings that once sat out over the Columbia River. Fill and changes to the River eventually left the facility high and dry. The Desdemona Club was established in 1934 – the same year prohibition ended – and was named after The Desdemona Sands, which are a series of shoals that appear on the Columbia River just north of the main channel. The sands were christened the Desdemona following the shipwreck of a sailing vessel that ran aground on News Years Day in 1857. The cargo was saved, the ship was lost, and one salvager drowned. CM

Desdemona Club
2997 Marine Drive, Astoria, OR 503.325.8540

Fresh Hand-Formed Burgers

Portway Tavern

The Portway Tavern was first established in 1923 and owners David and Christina Warner are taking pride in maintaining the "oldest watering hole" in the oldest US settlement west of the Rockies.

In addition to their full service bar, the Portway Tavern has earned fans from all over the world with their charbroiled burgers and steaks. "We also have beer-battered fish 'n chips and a variety of appetizers including deep fried ravioli," adds Christina. Outdoor seating in the front and a comfortable patio in the back have become popular gathering places during the summer.

There is always a friendly mix of locals and visitors enjoying the Portway. Christina notes that they have many repeat customers from all over the country. "Some of our customers only visit Astoria once or twice a year but always make a stop at the Portway."

The Portway Tavern also offers a number of fun activities that make it a popular night spot. "We have Karaoke Wednesday through Saturday and, about once a month, we put together fun themed parties," explains Christina. "People really enjoy the specialty parties." White Trash Bash and Era-themed mixers have become popular with parties focusing on the '60s, '70s or '80s.

The real draw is the comfortable and laid-back atmosphere of the Portway. It's an old-school tavern where people gather to catch up on their neighbor's news or unwind after work, much the same way people have been doing at the Portway for over eighty years. CM

Portway Tavern
422 W. Marine
Astoria, OR
503.325.2651
Portway-Astoria.com

Aged steaks charboiled to perfection.

DINER BAR LABOR TEMPLE

then & now GOOD FOOD & FUN

The Labor Temple Diner & Bar serves up the classic food from days-gone-by when diners were the next best thing to a home-cooked meal. Hot turkey sandwiches, meat loaf, and BLTs are among the familiar diner specials you'll rediscover here. During the weekends, this is the only place for truly late-night breakfast and entertainment in Astoria.

This is one of Astoria's classic venues that have been dishing up home-cooked meals since 1938.

Labor Temple Diner & Bar
934 Duane Street,
Astoria, OR
503.325.0801
LaborTemple.com

The Ship Inn
Est. 1973
British Pub and Restaurant
The Place for Fish & Chips and Clam Chowder on the Coast!
Opened in 1973 and named after The Ship Inn in Exeter, England which was frequented by Sir Francis Drake in the 1560s and '70s. We specialize in fish & chips along with various English specialties and drinks.
No. 1 on 2nd Street • Astoria
503.325.0033
Hours: Open 7 days a week.
Early closing winter time. Closed Holidays.
FAMILY PUB
SHIP INN
FISH & CHIPS

Rollin' Thunder
BBQ
Located in the Pier 11 Mall,
Rollin' Thunder BBQ has all your favorite pork recipes from 1/3 to full racks of ribs, tender pulled pork, beef briskets, sandwiches, and delicious smoked chicken. Sides include our smoked potato salad, cole slaw, macaroni salad, cornbread and ranch beans. You can enjoy your meal surrounded by new and old fashioned racing memorabilia or enjoy the races on our big screen TV.
Hours: 11 AM to 8 PM Mon. - Sat., 11 AM to 7 PM Sun. Closed Tues.
77 11th Street, Suite C • Astoria • 503.325.5936

Astoria
SUNDAY MARKET

DISCOVER WHAT'S FRESH! AT ASTORIA SUNDAY MARKET

EACH WEEK FROM 10 TO 3

A culinary cornucopia of fresh produce, berries, bread and locally caught seafood brings shoppers back each week. All this and nearly 200 vendors selling products they make or grow and a lively food court with fresh and locally grown entertainment!

COMING IN SEPTEMBER:
Chef Graham Kerr of Galloping Gourmet fame and his wife Treena bring a special seminar to the Liberty Theater Friday, September 17, as part of the Commercial Fishermen's Festival programs sponsored by Astoria Sunday Market, Baked Alaska Restaurant, and Astoria Cooperative. Cost is a $10 donation. For tickets and information, visit **AstoriaSundayMarket.com**

Hola Amigos y Amigas!

Our very best to you!

El Tapatio

Juan Rivas worked at his uncle's Mexican restaurants in Portland for many years and, when they learned that a Mexican restaurant in Astoria was available, Juan jumped at the chance. Juan Rivas is the Owner/General Manager of El Tapatio Restaurant in Astoria, Oregon. He has owned his family-run restaurant for 4 years. Juan's uncle, Efren Guitron, has owned many Mexican restaurants in Portland and Idaho for over 15 years. The legacy continues. Juan's family hails from a small town near Puerto Vallerta, Mexico. He was raised in Los Angeles and later went to work for his uncle in Portland. When he is not working in Astoria, Juan still helps his uncle at their Portland restaurants.

Best selling dishes at El Tapatio include carne asada, shrimp wrapped with bacon, chile rellenos, and campechana – a delicious seafood stew filled with fresh crab and other seafood. New menu items include oysters on the half shell, and fresh fried fish, featuring the freshest seafood he can find.

Our family and our newest addition Ruby Paloma, would like to thank all our loyal customers.

Juan loves seafood. His future plans include opening a small seafood restaurant in Astoria. "Many of my customers love fresh seafood," says Juan. "Our goal is to open a small Mexican seafood restaurant where our customers can visit for local, fresh fish."

El Tapatio is a family run business. Juan works with his wife, two sons (another is on the way) and their cousins. Regular clientele keep the restaurant busy daily, and out-of-town visitors are always welcome. LM

El Tapatio
229 W Marine Drive, Suite A, Astoria, OR
Restaurant 503.325.1248 Cantina 503.325.1255

ChristopherSpence.com

HEART & SOLE OF A COMMERCIAL FISHING TOWN

By Cyndi Mudge

To enjoy the heart and sole of Astoria, plan to attend the Commercial Fishermen's Festival September 18 – 19 at the beautiful and scenic Tongue Point facility recently acquired by the Port of Astoria just off Highway 30.

During its heydays, Astoria's riverfront was defined by rows of canneries. Commercial fishing was a job that became family traditions with father passing his skills down to his sons and, in later generations, to their daughters as well. Today, the pilings from long-gone canneries and docks protrude naked above the water as sentinels that guard the last remnants of the past.

While the boom-times that made Astoria a rough-and-tumble town are simply a part of its colorful history, commercial fishing continues to be a driving force of the local economy. Cannery row may be gone, but commercial fishing boats still roll against the docks from the mooring basins throughout Astoria and Warrenton with local canneries continuing to process fish right off the boats. Fish caught here is sold throughout the nation and around the world. Salmon, tuna, halibut, and petrale from Oregon and Washington waters are among the seafood distributed from our local waters.

Promoting seafood and honoring the men and women who risk their lives to bring seafood to our tables is the driving force that created the Commercial Fishermen's Festival two years ago. The heightened anticipation of the upcoming Festival in September is rippling through the region, creating waves of excitement that are attracting fishermen and fans from across the nation. "We have people writing us from nearly every state in the U.S.," enthuses Festival Director Ron Williams. "We're even hearing from people in the UK, Norway, Denmark, Australia, and West Africa."

Much of that excitement stems from the celebrity appearances of commercial fishermen featured on Discovery Channel's number one hit television series, *Deadliest Catch*. Captains Johnathan and Andy Hillstrand, along with their crew from the fishing vessel Time Bandit, will be here, as well as other stars from the show. Also appearing are: Captain Rick and Donna Quashnick who own the F/V Maverick, Captain Derrick Ray who recently completed taking over the helm of the F/V Cornelia Maria from the beloved late Captain Phil Harris, and Captain Harry Lewis who appeared in season five on the F/V Incentive along with Captain Larry Hendricks of the F/V Sea Star.

Commercial fishermen will compete in the Captain Phil Harris Highliner Competition, among other commercial fishing industry events. The Coast Guard will demonstrate a helicopter rescue from the water and the crew from History Channel's *AxMen* have vowed to win back the Tug-of-War championship from the *Deadliest Catch* stars this year. "We'll have commercial fishing gear on display worth millions of dollars," added Ron. Among the displays are commercial fishing boats, including the F/V Maverick from *Deadliest Catch* fame. "Plus we'll have all sorts of fun events including family-friendly competitions, a kid's activity area, and a beer garden sponsored and run by Astoria Brewing Company and the Wet Dog Café."

The real star of the Festival, though, is the seafood. "Our mission is to get people excited about eating seafood," says Ron. This inspired the addition of a culinary stage at the Festival featuring celebrity chef Graham Kerr, best known for his entertaining cooking show in the 1970s called *The Galloping Gourmet*. Other local chefs, including Chris Holen from the Baked Alaska, will also demonstrate cooking techniques that will demystify seafood preparation into tasty, healthy, and simple dishes.

Eating seafood not only has many health benefits – especially with salmon and other oily fish packed with the Omega-3 fats which are good for the heart – but it is a versatile food that can be cooked easily and simply: barbecuing, grilling, frying, baking and even microwaving for a moist and quick meal. "Using the microwave is my favorite way to cook fish," says Festival Director Ron Williams. "It's quick, simple, and comes out moist – I can have a meal in just a few minutes."

Kerr's appearance includes a seminar on Friday night at the Liberty Theater in downtown Astoria. Kerr and his wife Treena will be celebrating their 50th wedding anniversary during their stay in Astoria.

Good eating, health and wellness are the focus of their personal mission, and his long-time fans won't be disappointed in his energetic and affable personality which brought him fame as the Galloping Gourmet.

Graham will be autographing books and assisting with filleting and other demonstrations on Saturday. Sunday morning, he and Chef Holen will shop for fresh produce and other ingredients at Astoria Sunday Market, then head to the Festival where he will do a seafood cooking demonstration.

COMMERCIAL FISHERMEN'S FESTIVAL

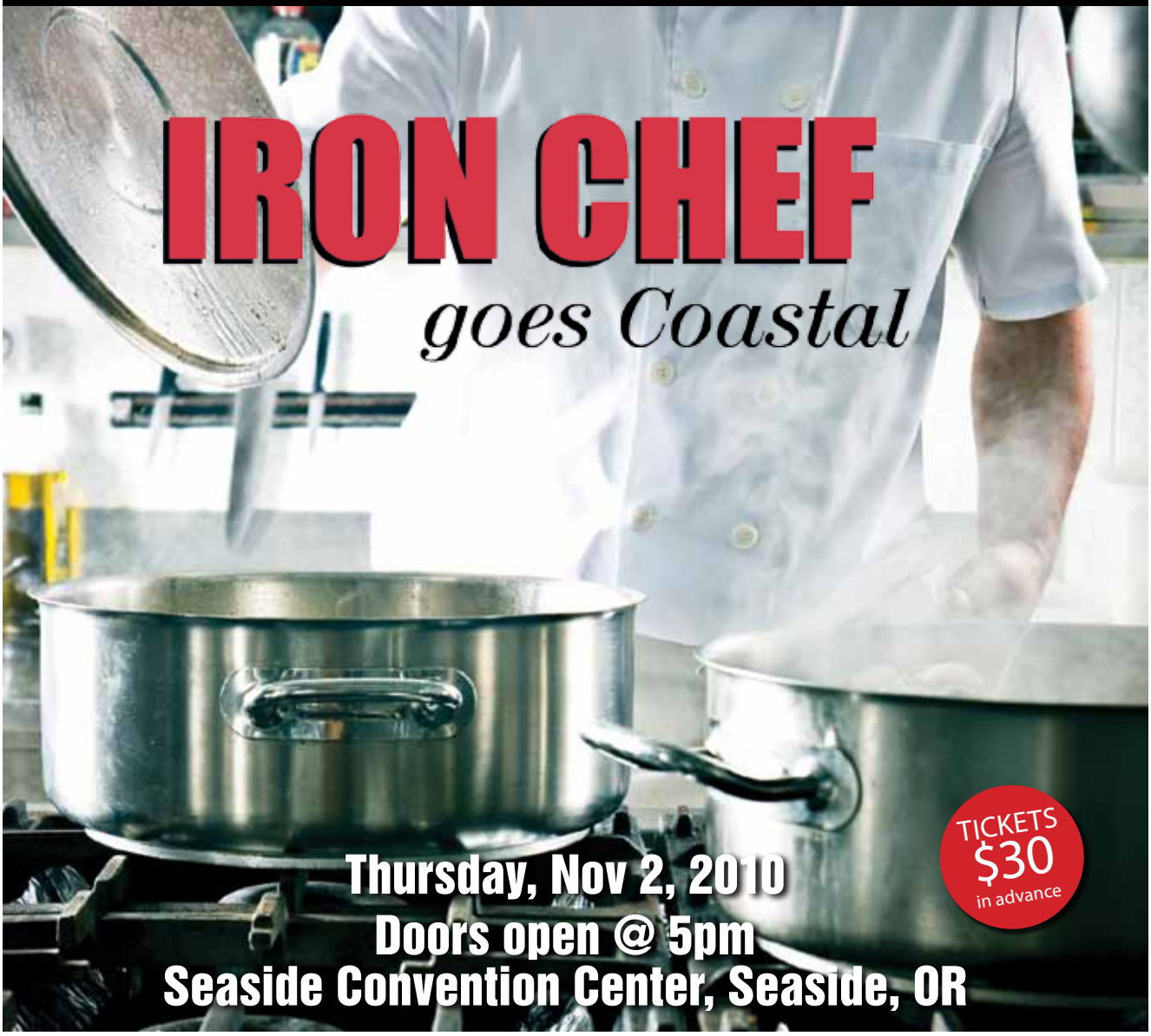
September 18 – 19
Tongue Point • Port of Astoria, Astoria, OR
503.325.1010

Graham Kerr Seminar
Friday, September 17 • Liberty Theater

For ticket information
CommercialFishermensFestival.com

United Way

United Way of Clatsop County presents its 3rd Annual



Hosted By Geoff Gunn of the Lumberyard and Jon Olson of PDXposed

Chef Will Leroux-The Wayfarer
Chef Aaron Bedard-The Stephanie Inn
Chef Noah Kaufman-Arch Cape Inn
Chef Gary Stevenson-Maggies on the Prom

Tickets on sale at
USBank Astoria, Seaside & Cannon Beach Branches, Seaside Convention Center & United Way of Clatsop County
503-325-1961
clatsopunitedway.org

Food Services of America

usbank

Media Sponsors:

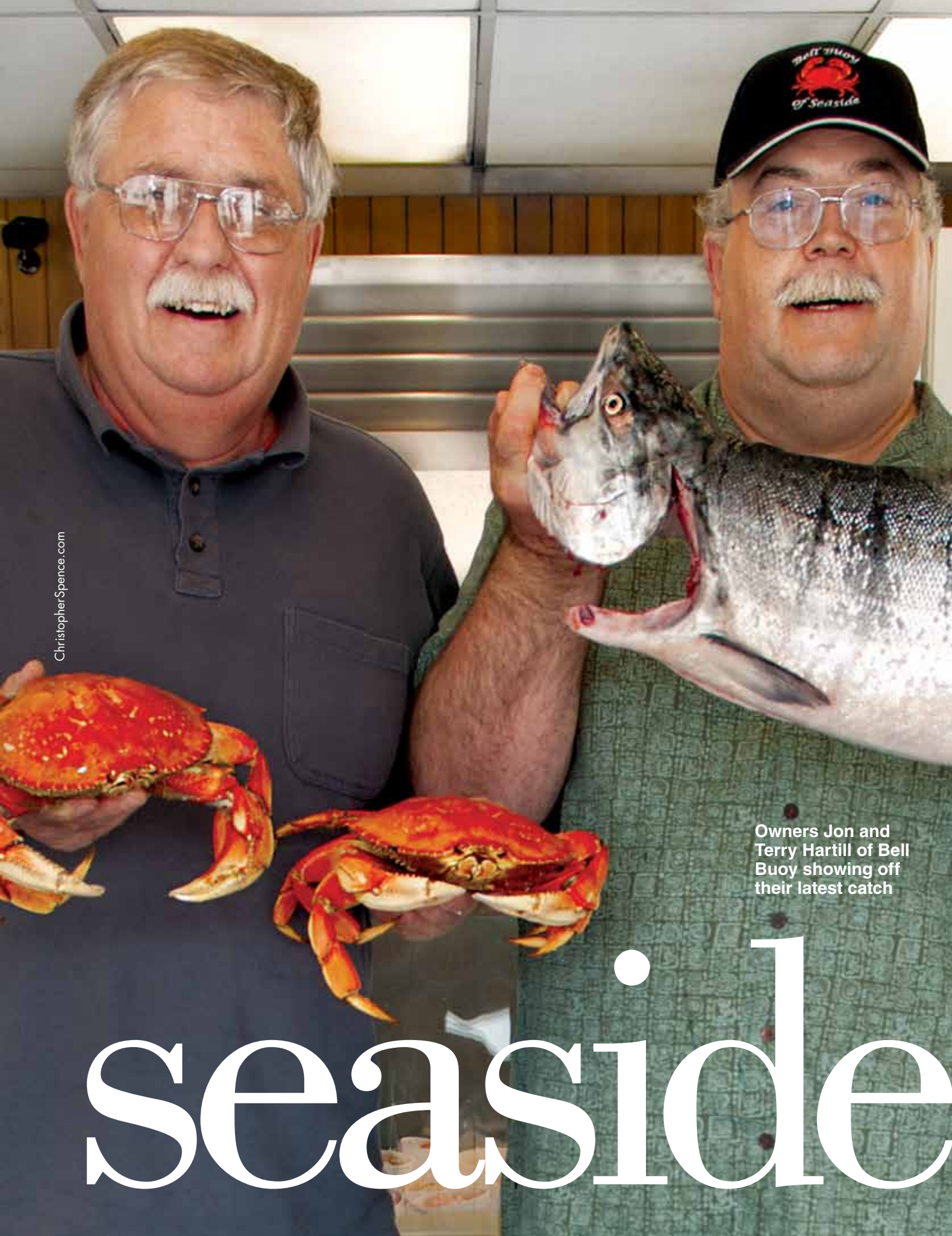
POLK RILEY PRINTING & Design

KSWB AM 840 GOLD

music matters. 9-4-9 fm

1230 am Kkee radio

COAST & ARTS food



ChristopherSpence.com

Owners Jon and Terry Hartill of Bell Buoy showing off their latest catch

seaside

SEASIDE events
SUMMER

JULY

16-17
BikeFest at Seaside

17
Seaside Beach Run

AUGUST

6-10
Dance Magic

7
First Saturday Art Walk

13-15
Beach Volleyball

20-22
Salt Makers Return
Gem, Mineral & Jewelry Show

28
Hood to Coast

SEPTEMBER

4
First Saturday Art Walk

9-12
Wheels and Waves

19
Oktoberfest

FOR A FREE VACATION PLANNER
visit us at the
Seaside Visitor's Bureau
7 N Roosevelt
888.306.2326

Chef Dennis, " I love my new smoker"

SUMMER HEATS UP

McKeown's

McKeown's Restaurant has always been known as the place with "Something for Everyone", and a new menu will continue that tradition and add delicious smoked meats. "Ribs, chicken, tri-tip, brisket and more meats will spend time in the smoker," says chef/owner Dennis MeKeown. "Our new smoker adds another layer of flavor." A new addition will be a fresh meat counter with prepared foods for "to-go", a selection of fresh meats, and the smoked products.

Located just a few blocks from the beach at the corner of Broadway and Holladay in Seaside, McKeown's serves the freshest Oregon bounty, deliciously prepared and presented food. Open for breakfast, lunch and dinner, serving the best Eggs Benedict, many fresh seafood selections, such as chowder, fish and chips, salmon and cioppino as well as tender choice steaks, creative chicken dishes and delicious pastas and salads. A comfort food section includes house made meatloaf and a great selection of specialty sandwiches and burgers. There are vegetarian and healthy options, too.

During summer, you want delicious food, but maybe a picnic on the beach instead of sitting in a restaurant. McKeown's new fresh meat, smoked ribs and other to-go items will make it easy to pack that picnic basket or prepare the perfect main dish for that deck barbecue. "We'll cook it for you, or you can make it yourself," says Dennis...another way that McKeown's has something for everyone – great food and great people. LS

McKeown's Restaurant & Bar
1 N. Holladay, Seaside, OR
503.738.5232
MckeownsRestaurant.com

the tastes of seaside

One of the world's most beloved culinary heroes, James Beard, spent his childhood summers in Seaside. "No place on earth, with the exception of Paris, has done as much to influence my professional life," he wrote, raving about the Dungeness crab, wild strawberries and blackberries, razor clams, fresh Chinook salmon and woodsy mushrooms that abound in the area.

Delicious and tantalizing foods await to satisfy your palate with many first-rate Seaside restaurants to please the most discerning "Foodie"! From hip, relaxed and seasonal fare, Northwest favorites and critically acclaimed menus to exotic spice and comfort foods, Seaside offers a plethora of culinary delights, satisfying even the most discriminating taste buds.

Make sure to save room for dessert, as Seaside has many sweet confections. You can find caramel apples, saltwater taffy and hand-dipped chocolates. Enjoy home-made fudge, ice cream, old fashion sodas and hand dipped shakes. Celebrate with an elephant ear or a cupcake. And then start the next morning with pastries and a mocha or latte. Thank goodness you can walk off all of this fabulous fare on our 1.8 mile oceanfront promenade.

SeasideOR.com

Landmark Seafood Market

Local, Fresh Bounty

Bell Buoy of Seaside

As you roll into Seaside, a "first-stop" is Bell Buoy Seafood Market. You can be sure the seafood selections will be fresh and local – depending upon availability, you'll find salmon, halibut, tuna, crab, shellfish and shrimp. "The razor clams are always popular and, even though the season closes in mid-July, we've got fresh frozen razors available year-round," says co-owner Jon Hartill. The one-pound packages and three-pound tubs of ready-to-cook razor clams make them easy to enjoy any time of year.

If you don't want to cook your own clams (or any type of seafood), just step next door to the Bell Buoy restaurant. They specialize in seafood (of course) freshly prepared - you can't get it much fresher, unless you caught it yourself! Chowder, razor clams, salmon, fish and chips, tuna sandwiches and more seafood delicacies are prepared for dine-in or take out, seven days a week from 11:30am to 7pm.

When you're at the beach, fresh seafood is always on the menu. All Bell Buoy's seafood is sourced from Garibaldi to Willapa Bay, fresh and wild. At Bell Buoy, you can also get smoked seafood, canned and frozen products that aren't as perishable – you can bring the great flavors of the ocean home and enjoy for weeks to come. "We've always got a selection of seafood available," says co-owner Terry Hartill. "As much of the fish as we sell fresh, we can hundreds of pounds more of the fresh salmon and fresh tuna to have for our customers all year." Bell Buoy of Seaside is your fresh, local seafood source. LS

Bell Buoy of Seaside 1800 S Roosevelt Dr., Seaside, OR
Seafood Market - 503.738.2722 800.529.2722
Restaurant - 503.738.6348 bellbuoyofseaside.com

Close enough to the beach you can taste it

Celebrating 14 Years

Sam's Seaside Café

When Karen and Eric Nelson opened Sam's Seaside Café in July 1996, they named the restaurant after their son, Sam, who was then just two years old. Feeling a bit left out, their second son Luke suggested that they name the lounge after him – and Luke's Lizard Lounge was born.

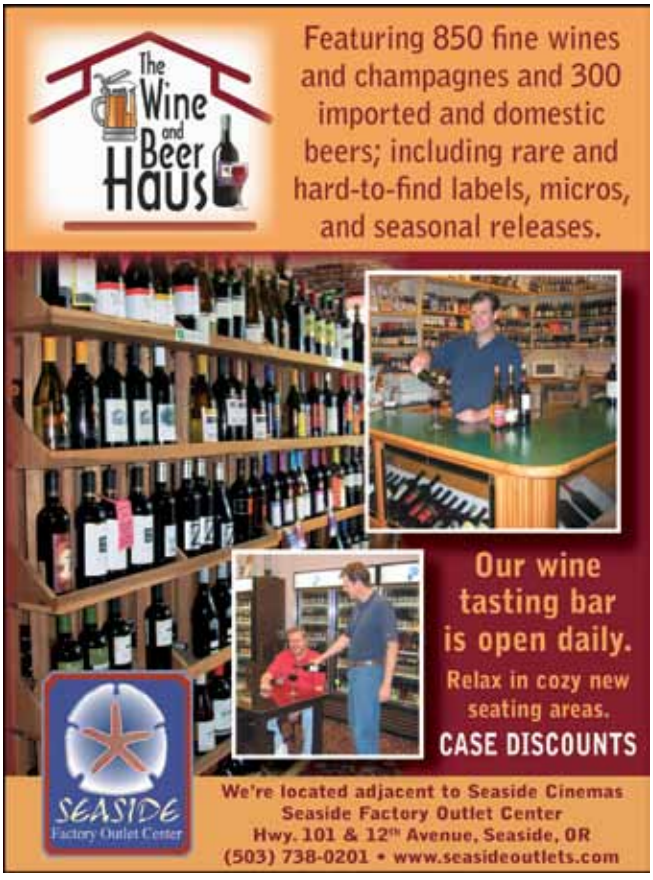
Sam's oozes Seaside retro-chic, with mustard yellow walls, cozy booths, wicker chairs and Casa Blanca style ceiling fans. Luke's Lizard Lounge is a classic bar where friends and visitors gather to sample specialty drinks and enjoy Happy Hour. Sam's motto is "Close enough to the beach to bring it with you," and it's true. The famous Seaside Prom is just steps away.

The food is classic. Hand-cut French fries are some of the best around. Potato chips are also made in house. Housemade soups include thick creamy clam chowder, spicy chili topped with cheese and onions, and a freshly made soup of the day.

Charbroiled burgers, including a garlic lover's burger smothered in crushed garlic, and the Big Joe Burger are thick and juicy. A variety of hot and cold "sam-wiches," include a Pulled Pork sandwich with housemade barbecue sauce and the "Mac Daddy" made with roast turkey and melted cheese.

Sam's Seaside Café serves their full menu every day from 10am to closing. Happy Hour runs from 4 to 6pm. LM

Sam's Seaside Café
104 Broadway, Seaside, OR 503.717.1725


The Wine and Beer Haus
Featuring 850 fine wines and champagnes and 300 imported and domestic beers; including rare and hard-to-find labels, micros, and seasonal releases.
Our wine tasting bar is open daily.
Relax in cozy new seating areas.
CASE DISCOUNTS
SEASIDE
Factory Outlet Center
We're located adjacent to Seaside Cinemas
Seaside Factory Outlet Center
Hwy. 101 & 12th Avenue, Seaside, OR
(503) 738-0201 • www.seasideoutlets.com

Seaside
Golf Course

BREAKFAST & LUNCH
PUTTER ROOM & LOUNGE
BIG SCREEN TV
ALL LOTTERY GAMES

Est 1923 • Open 7 Days
503.738.5261
451 Ave U • Seaside

"We're headin'
for breakfast!"
Abbiegail & Kierra
Future Pros

We're going to need napkins!

Ribs on Sundays

Bigfoot's Steakhouse

The place in Seaside for steaks and especially prime rib every day is Bigfoot's Steakhouse. Now make it your special Sunday dining destination – it's time for ribs. "The best ribs you'll eat," according to owner Jack Riesterer. "The meat just falls off the bones." The platter features a full rack of pork baby back ribs, brined in soda water and a secret combination of spices, slow cooked for four to six hours, warmed in its own juices and slathered with Jack Daniels barbecue sauce. The baked beans and garlic toast Bigfoot's treehouse broccoli salad compliment the tasty ribs. "Our customers come hundreds of miles just for our ribs," says Janis Riesterer. Every Sunday, they start serving ribs at 2pm … until they're sold out.

For summer, many diners are looking for something a little lighter – and Bigfoot's salad and seafood selections give you plenty of options. Caesar, chef and spinach salads with a variety of extras are available. The colossal prawn cocktail, steamer clams, oysters and halibut will satisfy the seafood lover. The blackened Salmon Caesar provides the best of both worlds – and room for dessert. With delicious desserts, such as cheesecake with strawberries and whipped cream, a Bigfoot brownie with vanilla bean ice cream or a layered strawberry cake served with strawberries and whipped cream, you might be tempted to have dessert first! The whole family will find something sure to please at Bigfoot's Steakhouse, and the place for Sunday dinner for the special summer time ribs. LS

Bigfoot's Steakhouse
2427 S. Roosevelt, Seaside, OR
503.738.7009

Best Bloody Mary in town

Retro with a Twist

Gearhart Junction Café

Serving good old-fashioned comfort food at affordable prices, Gearhart Junction Café is a classic corner café. Decorated in vintage 50s décor, with turquoise Formica tables and counters, chrome bar stools, and high-backed booths, this nostalgic themed café mimics the coffee shops of yester-year, serving delicious home-style food for breakfast, lunch and dinner – food that is sure to please any hungry beach-goer.

Breakfasts, served every morning, include a customer favorite – chicken fried steak biscuit, and "build your own biscuit omelets," with a choice of ingredients. Other specialties include juicy, fresh ground chuck burgers with all the fixin's served on a toasted bun. Beer battered cod Fish & Chips are crisp and golden. Grilled Oysters offer a clean, crisp taste of local Willapa Bay. Among eight Special Sandwiches, offerings include Chicken Fried Steak sandwich, Oyster burgers, and a classic Reuben, among others. All come with fries or "Tots." Hot, golden onion rings also make a great side dish.

Pat and Lee Merrill chose the nostalgic concept for their restaurant for two reasons. First, the restaurant is located in the corner space of the historic Gearhart Junction building, which used to be the Oregon Trail Trading Post in the 1950s. The building was located across from the old train station and housed the snake-filled Cobra Gardens, once a tourism favorite. Secondly, well, it's just fun. LM

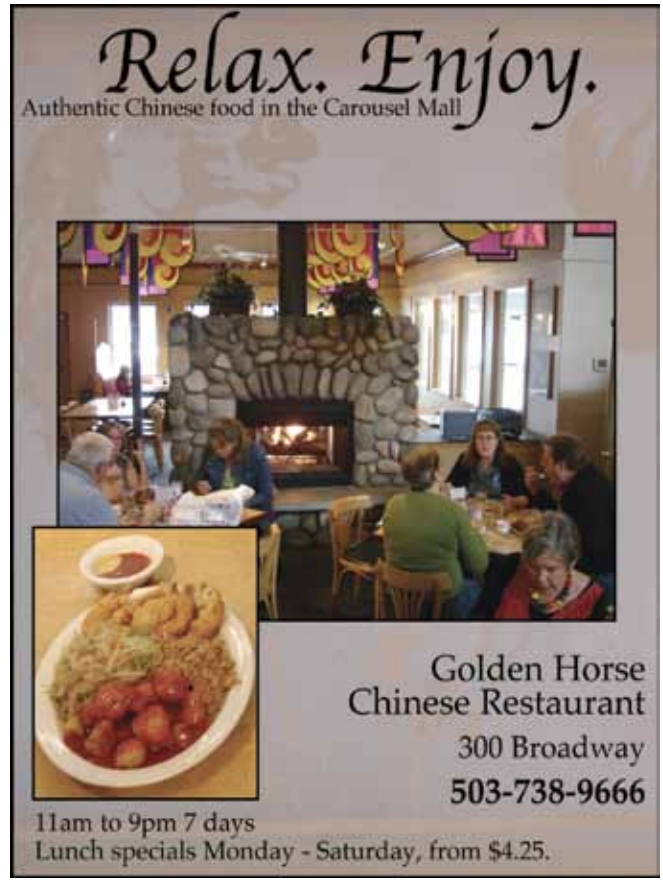
Gearhart Junction Café
3350 Highway 101 N Suite E, Gearhart, OR
503.738.5505

25th Anniversary
SEASIDE CAROUSEL MALL

Eat, Play & Shop!

Flashback Malt Shoppe
Golden Horse Chinese
Carousel Family Games
North Coast Leather
Under the Big Top Toys
Maryanna's $12.99 Stores
Oregon Coast Portraits
Aspirin Shop - Souvenirs & Carousel Collectables
By the Sea Shells & Gifts
Seaside Mostly Hats
Country Bungalow Home Decor & Gifts
Flash from the Past Old Time Photos
The Jewelry Box
Rascals
Caffe Latte
Signature Imports
Artworks

300 BROADWAY, SEASIDE, OR
Mall hours posted at seasidecarouselmall.com



Tora Sushi Lounge

Japanese Style Cuisine

New Lunch Items
$4.95 - $8.95

Catering Available
619 Broadway Seaside, Oregon 503.738.5226 www.torasushi.com

Taco Shark

"Mexican Cuisine with a Bite!"

Tacos
Burritos
Fajitas
Nachos
Fish Tacos
Enchiladas
Kids Menu
Margaritas

150 Broadway Seaside, Oregon 503.738.4238 www.tacoshark.com

summertime WINE

Photos ChristopherSpence.com

for every occasion...

1. all-american picnic

So you've been invited to the annual family picnic at the park and you're not much of a beer drinker. What wine do you take to go with hamburgers, hot dogs, baked beans and potato salad? Well, nothing too expensive or complex, to be sure – especially if you're expected to share. On the other hand, you want your beverage to match up to the full flavors of the grill and to be smooth enough to go down easily. My vote? Two moderately-priced second labels from the folks who bring us the fine Chateau Ste. Michelle wines from Washington State: Stimson (or Fourteen Hands) Cabernet Sauvignon or Merlot – all full of flavor and very smooth.

2. gourmet picnic

Next weekend, you're going to join friends for a very nice picnic by the lake. These friends like to eat and drink well. One has made her great crab dip, someone else is bringing fresh oysters and you are providing the ingredients for a clam bake. Pinot Gris and Chardonnay are already coming, so why not supply something unusual, like Syncline's lovely Roussanne—dry enough to match nicely with the shellfish, but light and lively enough without overwhelming the food - a great wine from a great winery in the Columbia Gorge.

3. bbq meat

You've picked up some great-looking rib-eye steaks to throw on the barbie, and you want a pretty robust wine to go with them, again without spending an arm and a leg. My suggestion? Abacela's big red Vintner's Blend from southern Oregon, which combines no less than 11 varieties—with a strong base of the dark, smoky Tempranillo grape which has made the winery such a Northwest favorite.

4. bbq seafood

A neighbor calls to tell you he has just caught a salmon and a sturgeon and plans to barbeque them. He'll be glad to share them with you if you'll just bring some wine. To me, that choice is an easy one: any number of wonderful Oregon Pinot Noirs, which have enough structure and body to accompany grilled fish, but none of the firm tannins of Bordeaux-style varietals like Cabernet Sauvignon. The market is just filling up with excellent options from the wonderful 2008 vintage. Two very nice ones from the Willamette Valley are Raptor Ridge (moderately priced) or Bergstrom's Cumberland Reserve (a little pricier, but excellent).

5. around the campfire

The picnic is over, the kids are finally asleep, and you are sitting around a blazing fire cooking 'smores and telling stories. Wouldn't it be nice to sip on something sweet? An interesting and affordable port-like option that works well with anything chocolate is Trentadue's Chocolate Amore from California.

6. romantic sunset

Ah, now it's just the two of you on the beach on a warm summer's eve watching a phenomenal multi-hued sunset on the horizon. You toast life, you toast the sun, you toast each other with (what else?) a sparkling wine. The real deal would, of course, be a French Champagne (Veuve Cliquot comes to mind) but, for a lot less money, I recommend the Baumard Brut Rose, a delightful crisp Loire valley sparkler the color of the sunset.

7. moonlight walk

Sparkling wine would obviously also work here but, from a purely practical standpoint, I would opt for a good Cognac (like Martell Cordon Bleu) or a well-aged single-malt Scotch like MacCallan 18-year-old. They're not cheap, but you don't need much, and it's a lot easier to walk with a snifter than with a wine glass!

Cheers!

Tony Kischner is the owner and wine director of The Bridgewater Bistro in Astoria, Oregon and the Bridgewater Wine and Gift Shop.
BridgeWaterBistro.com

ChristopherSpence.com

summertime WINE

Whether you have the good fortune to live at the beach or you just find yourself with an opportunity to visit for a day or two, there is no greater therapy than sitting on the sand, your back up against a log or a dune watching the birds swirling above Cannon Beach's Haystack Rock. Maybe you'll even see a Puffin or two. Add a glass of wine and a sunset to this picture and you can just feel the cares of the world fade away even if just for one day.

There is a seemingly endless array of wines that one could chose from depending on one's mood, the company that you share and, if you're lucky enough to be enjoying an early evening beach fire, the cuisine that you might be preparing to cook over your fire. Given all of those mitigating circumstances, I almost always choose a dry rose' wine for its ability to be savored on its own or matched with just about any type of menu. I am also enough of a romantic to feel that the colors of well made rose' wines play off of the colors of the sea, sky and, especially, the sunset. Romance, anyone?

As for some specific choices, a personal and historical favorite in this category of wines is a wine simply called 'Glass' from Oregon producer J.K. Carriere. Dry with a vibrant acidity, this wine is what good rose' is all about. I am also a fan of the Vino Pinko from Oregon producer Cameron and the very pale but highly aromatic and flavorful rose' of Pinot Noir from the Evesham Wood Winery near Salem.

Whatever your wine of choice, sit down, kick back and marvel at the beauty of Haystack Rock, the vortex of the Oregon coast.

Dean Reiman is the owner of The Wine Shack 124 N. Hemlock, Cannon Beach, OR 503.436.1100 or 800.787.1765

cannon beach

Sweet Dungeness crab at Morris Fireside in the heart of Cannon Beach

Laura Swanson

Glynis Valenti

Featuring lite bites and tapas fare

Local Natural Organic

Sweet Basil's Café

When you ask, "What's in my food?" at Sweet Basil's Café in Cannon Beach, chef/owner John Sowa will name the farmer, rancher or supplier. It's all natural, organic and local. "It's a conscious choice and customers want to know where their food comes from," says John. "You can taste the difference of really fresh food."

Vegetarian and vegan choices abound on the menu at Sweet Basil's with options beyond salads. The sandwiches, wraps, melts, hot sandwiches and paninis and "mighty" salads offer something for everyone to love. Sweet Basil's specialties include a crab-stuffed Portobello, Mexican seafood cocktail, the simple crab roll, and a grilled cheese pulled pork sandwich will satisfy any appetite. Next door to Sweet Basil's, the simply-named "Wine Bar" extends the popular lunch spot into the dinner hour. The Wine Bar offers "lite bites" with wines to compliment the tapas. The tradition continues with the last Saturday of each month dedicated to Cajun/Creole creations.

At Sweet Basil's, there is only one person cooking and assembling your lunch or dinner – John the chef/owner. Every plate is prepared fresh, to order and virtually nothing is pre-made, so you get the very best food on your plate. You can see (and taste) the difference at Sweet Basil's. Join them for a delicious lunch, or light dinner at The Wine Bar. LS

Sweet Basil's Café
271 N. Hemlock, Cannon Beach, OR
503.436.1539 CafeSweetBasils.com

A cozy fire for those rainy summer nights

Step Back In Time

at the Landmark Log Cabin

Morris' Fireside Restaurant

The original Cannon Beach log cabin restaurant was erected on the corner of 2nd and Hemlock in 1921 by Paul Bartel. The restaurant served the loggers in the area, many of whom slept in small cabins behind the restaurant, waking to the smell of coffee and a filling breakfast. In 1976, Tom and Suzy Morris purchased the log restaurant, and added the first rest rooms. As business increased, an expansion was called for, and the old building badly needed a facelift. It was decided to build a new log cabin to accommodate the growing business, and the growing Morris family. "All eight of our kids have worked here," says Tom. With 12 grandchildren and counting, the Morris' have plenty of staffing!

In 1985, a new log building was built, using the foundation from the original building as the base design for enlarging the restaurant, adding more rooms. The 20" and larger logs were hand selected, hand peeled and scribed from a dead stand of lodge pole pine from the east slope of the Cascade Mountains. The new building was first constructed in Sisters, Oregon, each piece numbered, de-constructed, then transported and recreated at the original Cannon Beach site.

The beauty of the log cabin restaurant enhances the "like-home" meals served up in front of massive beach stone fireplaces - not just one, but two stone fireplaces grace the interior. The warmth and ambiance of the log cabin were retained and Morris' Fireside Restaurant is the perfect start to your days at the beach for breakfast, or the best place to warm up after a full day at the beach, a great stop for lunch. LS

Morris Fireside Restaurant
Corner of Hemlock & 2nd, Cannon Beach, OR
503.436.2917

Outdoor Dining

Driftwood Restaurant & Lounge

This landmark restaurant and lounge sits in the middle of the main drag of Cannon Beach, serving up the best steaks and seafood in town. And, during summer, the deck at the Driftwood for outdoor dining is the place to be. The natural setting on the deck enhances the delicious meals available at the Driftwood from 11:30am until 11pm. The adult-only deck area can accommodate 50 people, off the lounge's double doors, in the shade of a native shore pine that has graced the establishment's entrance for 65 years. Enjoy one of the Driftwood's signature "fanciful" large martinis, fresh local seafood and, of course, the steaks.

The Driftwood is undergoing an update – dropping the 'Inn' from its name. "We would get calls from people for reservations, and they thought they were reserving a room for the night, and we thought they were coming for a long dinner," says owner Paul Nofield. The new look features a salmon logo to emphasize the restaurant's enhanced seafood offerings. The new menu will debut this summer with separate lunch and dinner menus, and more delicacies from the deep. "When visitors come to the beach, they are looking for top quality seafood," says Paul. "We've always offered a variety of seafood, but will increase the options." The Driftwood's specials feature the area's signature seafood – Dungeness crab legs, sautéed or served as a fresh cocktail on Friday evenings. On Sunday evenings, the special is prime rib and prawns, sure to satisfy any appetite.

The wine list is also getting an update; most notable, the addition of wines from the Walla Walla, Washington region, which is getting a lot of attention in the wine world. "We often hear 'don't change a thing,' and customers can count on the best service and the best steaks," says Paul. "And now more seafood variety."

There have been many updates to the Driftwood throughout its history, and the facelift will continue to lighten and brighten the interior. Modernizing the kitchen and expanding to add another 400 square feet will be next, but they will always retain the vintage feel of the restaurant. Adding to the comfortable environment is the experienced staff, with a cumulative total of over 90 years of serving the Driftwood's clientele. "We've got some second generation waiters here, too," says Paul. "Their parents worked here, and now their offspring are serving up the best." The dining experience begins and ends with the abilities of the staff and, at the Driftwood, it's the camaraderie and professionalism of the team serving your meal that makes the good food truly great.

Lunch or dinner starts off with a myriad of choices from the bar. Delectable seafood appetizers, such as crab leg or shrimp cocktails or steamer clams, are meant to be shared. Now you're ready for the always perfectly prepared main dishes from the dry-aged beef to Willapa Bay oysters. The dinners feature a variety of side options, too, with something to please every palate. The Driftwood Restaurant & Lounge has earned its landmark status by continuing to serve up the best steaks and now an ever-expanding seafood selection. Dinner at the Driftwood is the best way to spend an evening in Cannon Beach. LS

Driftwood Restaurant & Lounge
179 N Hemlock, Cannon Beach, OR 503.436.2439
DriftwoodCannonBeach.com

Using local, sustainable ingredients

dine in • take out
open daily 8am until 9pm

1116 S. Hemlock Street
Inside the Cannon Beach Hotel
CannonBeachCafe.com • 503 436 2729

Cranky Sue and Eeva a match made in heaen

A Feast for the Senses

DragonFire Gallery's INSPIRED! Café

Just entering the doors of DragonFire Gallery is a "feast for the senses" with its diverse display of contemporary artwork in a vivid variety of styles and mediums. Then other senses become aware of the delicious aromas coming from the cozy, colorful café tucked to the left of the gallery entrance – it is truly an "Inspired!" space.

DragonFire Gallery's owner Eeva Lantela's vision has created a space for the enjoyment of affordable, original Northwest artwork in a fun, positive environment. The Inspired! Café was added about three years ago. "Mari and I wanted a place for folks to relax, nibble a little on tasty treats and be comfortable spending time with the art," says Eeva. "But this year, when Cranky Sue took over the kitchen, the feast for the senses really took hold at the Café."

Cranky Sue, a long-time legend in Cannon Beach for her crab cakes and other specialties, closed her restaurant but just couldn't stay out of the food scene for long. "It is a great collaboration," says Eeva. Inspired! Café's menu has been expanded to include Sue's signature dishes – crab cakes, chowders and homemade soups. With daily specials and pizza of the week, Inspired! Café serves up great food that's sure to improve your mood along with an ambiance that will please all your senses. The menu selections are gleaned from many cultures with small plates, inspired by Picasso, seafood, and dimsum. The hot wraps feature Indian, Italian, Southwestern, seafood, veggies and the "best-chicken-wrap-in-the-world."

Offering gluten free and vegan choices, the Inspired Café is open seven days a week from 10am to 6pm, and they are happy to cater your next gathering. Take your party to the gallery.

DragonFire Gallery surrounds you with visually stunning original artwork. The aromas from Inspired! Café will make you hungry to experience more – taste, touch and enjoy – the art and the art of food. LS

DragonFire Gallery 1st and Hemlock, Cannon Beach OR 503.436.1533 DragonFireStudio.com

23 years in business & ranked top **50** in the nation!

Pizza a'fetta

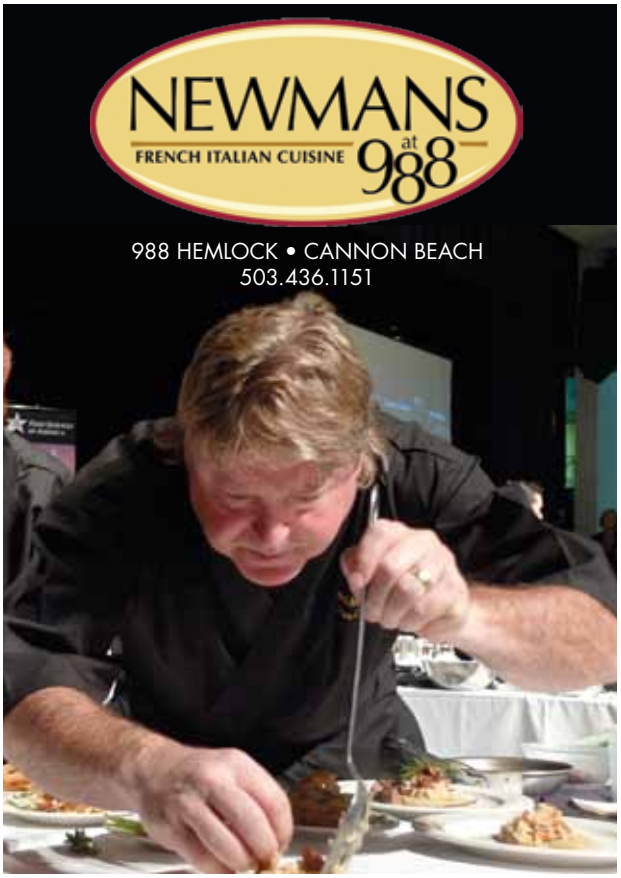
Pizza Today magazine has ranked us Top Fifty in the Nation year after year. Where some take the simple way out to provide a product to the public, we stick to the traditional methods of preparation and a level of service that seems to be forgotten in these trying times.

Using the finest and freshest ingredients available, and complimenting them with a level of service that is second to none, is what has kept us in that ranking. Our sauce is cooked for three hours and then fermented for twelve, before being added to a Roma tomato sauce. The dough is low gluten, made fresh daily and hand tossed; the cheese is low moisture and freshly shredded, then we cook it to perfection on clay at a temperature of 550 degrees with the finest toppings sliced fresh daily. The wait staff is trained to memorize the order and provide service that is personable and attentive, using the forgotten elements of service, a level of service that the industry once used many years ago.

There is no substitution for quality of product and service!

Pizza a'fetta
231 N.Hemlock, Cannon Beach, OR
503.436.0333 Pizza-a-fetta.com

Owner James Faurentino



take home a taste of the san dune pub

The San Dune Pub is a landmark on Laneda Avenue in Manzanita, serving up great food, drinks and fun for over 50 years. Debra Greenlee took over ownership of the San Dune in 2005, bringing a renewal to the well-known tavern-remodeling and revamping the restaurant by upgrading the quality of ingredients and taste-testing all of the recipes. Aided by a team of people who truly take care of customers, you can always get great service and an excellent meal and beverage at the San Dune. "This is my family, my home," says Debra. "I want to make sure the customers are treated just like they would be in my home, and it works because of the great people I have working for me."

Many Pub regulars are world travelers who insist that the San Dune Pub's blue cheese dressing is "the best" and the Caesar dressing is great too. "Why don't you bottle the dressings?" they asked – a light bulb moment for Debra, of course!

These are special recipes, original family recipes from Debra's mom, made with all fresh ingredients and no preservatives, straight from the San Dune's kitchen. In addition to the blue cheese and Caesar salad dressings, Debra also has her cilantro-lime sauce and chipolte sauce available. The 12-ounce bottles are $8.95, available at both the San Dune Pub and the Manzanita Farmers Market. "It was a natural for me to have a booth at the market to sell the salad dressings and sauces," says Debra. "We'll provide samples and, once you try it, you'll have to have a bottle in the fridge." San Dune Pub salad dressings and sauces will add special flavor to the Manzanita Farmers Market this year. And there are always tasty meals and delicious drinks being served up (and spiced up) at the San Dune Pub. LS

San Dune Pub
127 Laneda Ave Manzanita, OR 503.368.5080 SanDunePub.com

To the sound of a drum, the Manzanita Farmers Market starts its fourth season June 18th. The seasonal, open-air market is a weekly social gathering event providing fresh local produce and farm products, live entertainment, children's activities, and ready to eat foods. Local is the feature – with the addition of the San Dune Pub's salad dressings and sauces, Sea Shack's smoked fish and seafood, and local grocers (Manzanita Deli, Manzanita Fresh Foods and Great Northern Garlic Co.) offering specialty cheeses and featuring other delicacies. Wine tasting from visiting wineries and local artisans also join the variety of vendors at the Manzanita Farmers Market every Friday evening, 5 to 8pm, thru September 10, in the Windermere Realty parking lot on Laneda Avenue.

For more information, go to ManzanitaFarmersMarket.com

SAN DUNE
Est.
1935
PUB
FULL BAR • GREAT FOOD • LOTTO • LIVE MUSIC
10 miles from the top surfing spot on the Oregon Coast
BBQ Baby back ribs every Tuesday night

127 Laneda Ave. • Manzanita • 503-368-5080 • www.SanDunePub.com

Co-owner Clary Grant of Gracie's Sea Hag in Depot Bay prepares coastal favorites

cocktail beer or wine specials

long beach

The Lightship
360-642-3252 • pg 12

Morgans LBT
360-642-3235 • pg 15

astoria

Baked Alaska
503-325-7414 • pg 20

Bridgewater
503-325-6777 • pg 23

Silver Salmon
503-338-6640 • pg 25

Gunderson's
503-325-8642 • pg 24

Lounge 11
503-325-1775 • pg 19

Wet Dog
503-325-6975 • pg 27

Fort George
503-325-Pint • pg 26

El Tapatio
503-325-1255 • pg 31

Portway
503-325-2651 • pg 29

Labor Temple
503-325-0801 • pg 29

seaside

McKeown's
503-738-5232 • pg 36

Bigfoot
503-738-7009 • pg 39

Sams
503-717-1725 • pg 38

nightlife & happy hours

food specials entertainment karaoke

Gearhart Junction
503-738-5505 • pg 40

Tora Sushi
503-738-5226 • pg 41

Dundee's
503-738-7006 • pg 3

Sandtrap
503-717-8150 • pg 68

cannon beach

San Dune
503-368-5080 • pg 48

Driftwood
503-436-2439 • pg 48

Cannon Beach Café
503-436-2729 • pg 49

central coast

Side Door Cafe Eden Hall
541-764-3825 • pg 63

The Bay House
541-996-3222 • pg 60

B.K. Mulligans
541-996-2468 • pg 65

Bay 839
541-265-2839 • pg 67

Maxwells
541-994-8100 • pg 66

Gracies
541-765-2734 • pg 64

Lighthouse
541-994-7238 • pg 68

Perfect Summer Time Snacks

Tillamook Country Smoker Factory Store

It all started with jerky over 50 years ago, made in Art Crossley's meat market. The original smokehouse still stands in Bay City, Oregon, not far from where the Tillamook Country Smoker is today. Now, the company produces over 250 different beef, pepperoni and sausage products. Several large smokehouses and many drying rooms are packed with rows of delicious, high quality meat snacks.

The many outdoor activities in the area and the superior beef jerky from the Tillamook Country Smoker make it the number one take-along snack for locals and visitors alike. "The beef jerky that won the west" is available all over the world, but the best place to buy it is the company's factory retail store on Hwy. 101 in Bay City. Everyone can pick out their favorite snack, and there are some products only available at the factory store. "The ten sticks of pepperoni package is only available in the store," says Art's grandson, Bob Crossley. "The most popular are the beef jerky and the nuggets."

Always expanding and adding new products, the original 'old-fashioned' beef jerky comes in a variety of flavors, including a product style invented at Tillamook Country Smoker – teriyaki, and also black pepper, sea salt and pepper, chili pepper and lime (hot stuff!), brown sugar and honey. Then there's the beef steak and turkey "nuggets", pepperoni sticks, summer sausage and beef sticks. The solid strips of beef, natural wood smoking techniques and the secret family recipes are the reasons why devoted followers make sure to stop at the Smoker's retail store, open seven days a week from 9am to 5pm. Take a hike and be sure to take along Tillamook Country Smoker meat snacks. LS

Tillamook County Smoker Factory Store
8335 Highway 101 N, Bay City, OR 503.377.2222 tcsjerky.com

Over 250 choices!

dining on the water

Sea Shack Restaurant & Lounge

'tis the season for eating outdoors and what could be more perfect than a sunny deck overlooking an expanse of river? That's just the view from the Sea Shack Restaurant & Lounge's deck in downtown Wheeler. "In Tillamook County, we have one of the only waterfront, deck dining experiences available," says manager Jason Boyer. The extraordinary scenery is matched by the delectable meals served up at the Sea Shack.

The freshest seafoods lead the way on the menu, starting with the Sea Shack's award-winning chowders, prawn cocktails or steamers. The seafood salad features clams, scallops and shrimp, the crab legs platter and

Prawn cocktail a great way to start of your meal

crab cakes will satisfy every seafood lover. The halibut fish and chips are always a delicious choice. An extensive wine list and full bar will complement your meal as you watch the sunset. Then join the fun in the Sea Shack lounge on Thursdays, Fridays and Saturdays at 9pm, with a new state-of-the-art sound system and lighting, the party is sure to be sizzling through the warm summer nights.

The Sea Shack will be serving up special crab dinners and smoked seafood during the Nehalem Bay Chamber's Crab Festival on July 17 and 18 in downtown Wheeler, celebrating all that's great about our favorite local crustacean -- the Dungeness crab. The Sea Shack's smoked seafood will also be available at the Manzanita Farmers Market on Friday evenings. Great view, great food, great combination at the Sea Shack. LS

Sea Shack Restaurant & Lounge
380 Marine Drive,Wheeler, OR
503.368.7897 Seashack-Wheeler.com

Nothing Fresher than Live

Jetty Fishery

Jetty Fishery is a "one-stop destination" for fishermen and women, or wanna-be fishermen and crabbers. They can set you up to catch your own with boat and equipment rentals, or launch your own seaworthy craft for a delightful day of seafood harvesting on a safe bay.

The Jetty Fishery offers a variety of family activities including crabbing, picnicking, clamming, fishing, wildlife viewing and seafood eating. You don't have to catch your own – they have LIVE crab, clams and oysters, ready to be cooked up, grilled up or, for those brave enough, raw oysters to be slurped up!

'The Jetty' is a home away from home for many repeat customers. With the spectacular scenery and readily available seafood, the most difficult thing about visiting is the departure. Boat rental customers can beach their boats on the Nehalem Bay State Park spit for picnics and to enjoy the wildlife. Crabbing is available off the dock. LS

Jetty Fishery
27550 Hwy 101 N,
Rockaway Beach, OR
503.368.5746 800.821.7697
JettyFishery.com

Did we mention halibut?

Permission to be Pampered $175

Relax in your Ocean View Deluxe Guest Room with fireplace and jetted tub. Evening Wine Social; $50 Gift Certificate to The Bay House Restaurant for dinner – with complimentary limousine service; Continental Breakfast delivered to your room in the morning. Based on Availability. Offer ends 12.29.10 and does not include Saturdays or Holidays

O'DYSIUS

120 Northwest Inlet Court Lincoln City,Oregon • odysius.com • 800.869.8069

central oregon coast

Ahi Tuna Tartar at The Bay House in Lincoln City

Lynne Wiggers

UNIQUE & WONDERFUL

The Bay House

What's up at The Bay House? That's the question we posed to Stephen Wilson, proprietor of this venerable Oregon coast restaurant in Lincoln City.

"Well, let's see. Actually, quite a few things are 'up', now that you mention it," says Wilson, who is in his fifth year of ownership. "Most importantly, business itself is up. Like everyone else, we suffered following the stock market decline in 2008, first struggling against a weak economy and the uncertainty that came with it, and then struggling against our horrible banking system. Having our credit lines cut during the off-season almost did to us what a sinking economy couldn't, but like many businesses, we've found ways to grow in spite of adversity."

Throughout all of this, The Bay House has managed to keep their focus on the core of their operational philosophy. According to Wilson, that means hospitality and everything that goes with it. "As a restaurant, we never let ourselves forget that the quality of our cuisine is paramount to who we are. The great view, the dedicated and wonderful service staff, the special events we host, and everything else we do is secondary to the quality that comes from the kitchen. In that regard, Chef Sean McCart and his staff are doing an outstanding job of defining The Bay House, and our food has never been better."

Lynne Wiggers

As one of the few 3-Star, 3-Diamond restaurants in the state, The Bay House has further visions of grandeur. "Personally, I have issues with the fact that neither Mobil (now Forbes) Travel Guide or AAA has seen fit to award any restaurant in Oregon 4 or 5 stars or diamonds. There are some great restaurants in our state but, for one reason or another, nobody has enough check marks in boxes to attain these higher ratings. In our case, we appear to be qualified with regard to food quality, presentation, service and facility, but the lack of some peripheral services like valet parking - even in a county without a single parking meter, means we've been out of luck." To that end, The Bay House now offers complimentary valet parking as well as local limousine service. "We've had a lot of fun with the limo since we got it last February, and it has helped to make some special evenings even more so."

In addition, The Bay House continues to add services and events, especially in the Bayside Lounge. "Our lounge is the perfect stage for special events, and we're having a great time coming up with things that don't detract from what we're doing in the dining room," claims Wilson. "In addition to our Small-Plate menu and our tiny mark-up retail wine service, we now have a live music schedule that includes Thursday afternoons, Friday and Saturday evenings, and soon, a schedule of Sunday afternoon jazz and wine events. For Sundays, we're thinking jazz band, plus winemaker, plus heavy hors d'oeuvres equals a more personal, informative, fun, and affordable experience than a traditional winemaker's dinner." Other events include Wine Wednesdays (complimentary wine tasting from 4:30-6:00pm), Thirsty Thursday Blues (live blues with Henry Cooper and Leonard Maxson from 5:00-7:30 pm), and Friday Double Bubble (the ultimate Happy Hour from 4:00-6:00 pm). Currently under development is a nightly late-evening happy hour event to be called "Power Hour".

"You know," says Wilson, "it's really all about the fun, regarding the restaurant specifically or life in general. For me, that is a big part of the definition of 'hospitality'. We take care of people. We respect and appreciate our guests and we want them to feel right at home here, enjoying what we do and the way that we do it. Of course, I'm still waiting for the high pay and short hours, but even if that never comes, I'm satisfied that what we're doing is unique and wonderful, and that in itself may be its own reward." SW

The Bay House
5911 Southwest Highway 101, Lincoln City OR
Reservations are recommended. 541.996.3222
TheBayHouse.org

The Bay House's cozy lounge is the place to be whether enjoying happy hour, live music, or a delicious meal.

RIGHT WHERE THE DORIES COME IN,

a brewery that's won boatloads of awards.

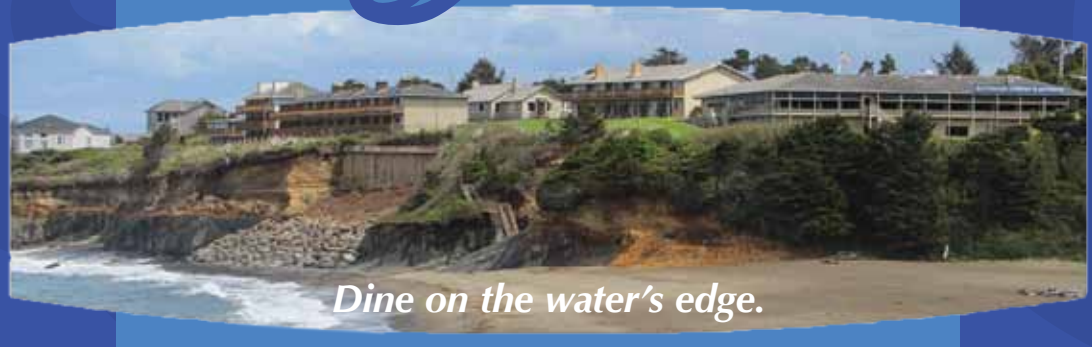
An award-winning Pelican brew complements a Pacific City sunset.

When Brewmaster Darron Welch came to Pacific City in 1996, he dreamed of putting this little beach town on the map for something other than its haystack rock. Today, with over a hundred beer awards to his credit including the honor of being named Champion Large Brewpub of the Year at the 2008 World Beer Cup, Darron and his team aren't about to rest on their hoppy laurels. Instead, they're working to create the next round of award-winners. So come visit the *Pelican Pub & Brewery*. The beer alone will make the trip worthwhile.

Pacific City
Your little beach town

www.YourLittleBeachTown.com | 866.571.0582

SURFRIDER RESORT
at fogarty creek



Dine on the water's edge.

SERVING BREAKFAST, LUNCH & DINNER DAILY
HAPPY HOUR • DAILY SPECIALS • 50" PLASMA TV!

RESERVATIONS 541 764-2311 • WWW.SURFRIDERRESORT.COM
3315 NW HWY 101 • DEPOE BAY

An Eclecticious Summer Awaits

Side Door Café

I know it's not a real word, but after sitting down and going over the summer fare planned out by Side Door Café's proprietress Brooke Price, my thesaurus just wasn't up to the task of describing the delights she has planned, so I opted for a little creative editorial license.

Her mouthwatering ideas, which are both eclectic and delicious – hence eclecticious, include savory summer salads, southern style barbecue, house smoked salmon and chocolate delights from the Chocolate Fox.

A variety of fresh, organic greens from local producers are used to create summer salads, like a crisp, clean Caprese salad, marrying the flavors of basil, heirloom tomatoes and fresh buffalo mozzarella in a light balsamic dressing.

"Our barbecue is new this year," Brooke explained. "We're doing baby back ribs, chicken, and turkey. We use cherry and apple wood in our barbecue - we call it the smoking barrel. We're using a deep South style barbecue sauce." Filling out this authentic barbecue offering are house baked corn bread and baked beans. The barbecue will be smoking up a storm every Sunday afternoon. Meals are served family style in the Eden Hall banquet facility, adjacent to the Side Door Café.

Keeping with a smoky theme, Brooke shared another first. "We are also doing our own in-house smoked salmon this year." In addition to offering smoked salmon by the pound for take home, Brooke is also featuring it in several of the Side Door Café's signature dishes. "We have smoked salmon fettuccini, smoked salmon Caesar, and a nice smoked salmon plate with capers, red onions, herbed goat cheese and fresh crostini." And the secret to their scrumptious smoked salmon, besides their incredible smoker? The marinade – a soy, teriyaki and brown sugar blend.

Save a little room after your meal for just one more eclecticious experience, complements of the Chocolate Fox, also known as Barb Fox. Barb, a graduate of the prestigious Ecole de Grand Chocolate at Valrhona in France, will be working her chocolate magic exclusively at the Side Door Café all summer and into the fall. Valrhona French chocolate is considered by many to be the finest chocolate in the world.

After succumbing to some of the Side Door Café's summer delights, you might just find yourself searching for the perfect word to describe the perfect meal. Even a word that may not exist - at least not yet. JD

The Side Door Café open daily except Tuesdays, 11:30am - 9:00pm
Reservations: 541.764.3825

The Side Door Café and Eden Hall 5 miles south of Lincoln City at 6675 Gleneden Loop Road Gleneden Beach, OR

SideDoorCafe.com, EdenHall.com for events.

Jerome and Clary Grant

The Fisherman & the Bar Maid

Gracie's Sea Hag

Next to the front door of Gracie's Sea Hag Restaurant and Lounge in Depoe Bay stands a life-size wood carving of a salty old fisherman and what might be a bar maid. The statue could be considered a metaphor for owners, Clary and Jerome Grant. Here's their story, as told by Jerome.

"It was a dark and blustery night in April of 1991, when the wind blew my partner Steve Stanson and I into the door of Gracie's Sea Hag. I had come up to Depoe Bay to work in a little known commercial fishery, using scuba gear to harvest sea urchins for the Japanese sushi market.

"I spied a young woman across the room, waiting on customers. It was Clary. Her dark brown hair and poise grabbed my attention and would not let go. I thought to myself, 'Boy, a woman like that could never go for a guy like me.'

"Over the following two weeks, I kept coming into Gracie's Sea Hag, strategically sitting in her section and leaving generous tips, but never having the courage to introduce myself. Then one day she came in with a new permanent in her hair. I swallowed my fear and said, 'Hey, nice do.' We made eye contact, and she said 'Thank you.'

"After less than a month of dating, we were hiking around Yaquina Head. I dropped down to one knee and asked her to be my wife."

The rest is history. Clary and Jerome purchased Gracie's Sea Hag from its original owner, Gracie Strom – a lifelong dream of Clary's – in June of 2006. The fisherman and the bar maid, now the successful owners of Gracie's Sea Hag Restaurant and Lounge, have been making sweet music and great food ever since. JD

Gracie's Sea Hag Restaurant & Lounge
58 North Hwy 101 Depoe Bay, OR 541.765.2734

B.K.
Mulligan's
A Sports Bar
Lincoln City, Oregon
WHERE FRIENDS MEET FOR A GREAT TIME!
GREAT FOOD
POOL & SHUFFLE BOARD
GOLF SIMULATOR
LIVE MUSIC ON SATURDAYS
SPORTS & SOMETHING FOR EVERYONE
266 SE HWY 101 Lincoln City • 541.996.2468

Where summer is refreshing

Great Food & Friendly Folks

Newport Steak and Seafood

Fishermen know good fish. Maybe that's why so many local Newport fishermen eat at Newport Steaks and Seafood restaurant and lounge. From its upscale shanty exterior to the warm, inviting, knotty pine interior, Newport Steaks and Seafood is nirvana after a blustery day on Bay Street or a walk on the beach.

Proprietors David and Gloria Jean Huguley take pride in their homestyle food and friendly atmosphere. As David puts it, "The only time you are a stranger in my place is the first time you come through the door."

With over 45 different breakfast specials, the Newport Steaks and Seafood restaurant has something for every taste and budget, starting with their huge fluffy home made biscuits and gravy with coffee for just $2.95.

When asked about dinner specials, David replied, "Our most popular dinner items would probably be seafood fettuccini and our flat iron steaks." Another popular dinner entree is homemade chicken fried steak that literally overflows the plate.

The atmosphere throughout the Newport Steaks and Seafood restaurant is fisherman chic, with giant king crabs mounted on the walls and replicas of actual fishing boats throughout the restaurant. Even the tables have been named after fishing vessels that ply the waters off Newport and Alaska.

So, the next time you see the two red triangle gale warning flags flying, head for the snuggest shanty in town, pull up a chair, have a drink and catch up on some fish tales. JD

Newport Steak and Seafood Restaurant
1019 SW Coast Highway, Newport, OR 541.265.8283

"The Locals Choice"
Karaoke Nightly
Best Clam Chowder in Town
Breakfast Lunch & Dinner
All Oregon Lottery Games
Orders to Go

Open 8am Mon-Fri • 6am Sat-Sun
Till 3 am Fri & Sat nights

Corner of NW 17th & Hwy 101
Lincoln City, OR • 541.994.8100

culinary delights & spectacular views

Bay 839

Fabulous cocktails overlooking the bay

Perched on pilings,over Newport's Yaquina Bay this one time fish processing plant dishes up a boatload of savory offerings.

Through the front door of Bay 839, your eyes are drawn to the massive picture windows all along the restaurant's meandering south wall. Newport's Yaquina Bay is right there, almost close enough to touch. And the ever changing, ever breathtaking view is seconded only by the culinary delights served up from the kitchen.

Proprietor Ian Clayman explains, "We have some very talented people in the kitchen with diverse backgrounds." Under the guidance of Chef Jennifer Wilson of the Sullivan University Culinary Arts School of Lexington, KY, "We do Tapas style, but we've gone beyond the Mediterranean influence to include northwest, Hawaiian and Asian accents."

The Bay 839 menu exemplifies this variety of cuisines with such dishes as their acclaimed seafood cioppino, pan seared duck and a perennial costal favorite, fish and chips.

Clayman described some of their most popular small plate menu items. "For Tapas, we have crab and shrimp stuffed mushrooms, and prawns wrapped in pancetta, served with an herb vinaigrette chimichurri sauce." Tapas are intended to be shared and prices range from $3-$12.

Happy hour specials are served daily from 4-6 pm and from 9-close. They include many items off the regular menu, but priced from just $5.

Dining is available indoors or, weather permitting, on their al fresco deck, just a few feet above Yaquina Bay. JD

Bay 839
839 Bay Street, Newport, OR 541.265.2839
Bay839.com

Best Western
Agate Beach Inn

Rookies Sports Bar
9 TVs, An Experience in Sports Memorabilia

The Starfish Grill

Try our Live Maine Lobster, Award Winning Clam Chowder and our All New Menu

Spectacular Ocean View Dining Overlooking Yaquina Head Lighthouse and Agate Beach

Open 7 Days a Week for Breakfast, Lunch & Dinner

3019 N. Coast Highway • (541) 265-9411 • (800) 547-3310

Food and beverages available to go

mcmenamins on the coast

Neighborhood Places for Family & Friends
Minors welcome anytime!
Pizza available to go

SAND TRAP
5 miles north of Seaside
1157 N. Marion Ave. · Gearhart
(503) 717-8150

LIGHTHOUSE BREWPUB
4157 N. Highway 101 · Lincoln City
(541) 994-7238
mcmenamins.com

WiFi HOT SPOT

McMENAMINS HAPPY HOUR
Daily 3 p.m. 'til 6 p.m.
Wednesday–Saturday 10 p.m. 'til close,
$2 minimum drink purchase per person.

COOK LIKE A PRO

Cooking classes on the coast

- classes to everyone
- demonstration classes
- hands-on classes

Culinary Center
Lincoln City

For upcoming classes and events visit oregoncoast.org/culinary
800-452-2151

Top: Sierra Coonts
Above: Shayla Coonts
Bottom: 'Artful Dreams' exhibitors and their family
Photos - AZ Ray Lusson

Silver Heron Gallery
15 SE Bay Street,
Depoe Bay, OR
541.765.2886
SilverHeronGallery.com

THE HEALING EFFECTS OF ARTFUL DREAMS

As *Wade's House – A Healing Place of Hope* nears the completion of its renovation, artists from every walk of life are stepping forward to help design an artful respite for the families who will stay within its walls. The flagship project of the *Wade J. Woodmark Foundation,* Wade's House is named for the late son of John & Talley Woodmark. They formed the WJW Foundation and began redesigning their son's former residence as a healing retreat for families who have lost a child.

The Woodmarks own three art galleries in the area. They were touched when many artists they represent offered pieces of their work to adorn Wade's House. Upon completion, its interior decor will be as spectacular as the ocean and harbor views from its windows, and the home will become the sanctuary it was intended to be. As such, it will have a definite propensity for 'healing through art.'

This theme also extends beyond Wade's House. As a youngster, Wade was always encouraged to follow his 'artful dreams' – a lesson passed down through generations of his family. Now, as an extension of WJW, the 'Artful Dreams Project' focuses on art exhibitions and scholarships for young, emerging artists. Granddaughters of Bob Coonts - one of the Silver Heron Gallery's most recognized artists, 13-year-old Sierra and 11-year-old Shayla Coonts created an entire collection they hoped would inspire others by their use of color, texture and subject. At the conclusion of the very first 'Artful Dreams' exhibit at the Silver Heron, the Coonts girls donated 100% of their sales to Wade's House. It was their own contribution toward 'Healing Through Art.'

By visiting the 'Artful Dreams' exhibit on the mezzanine level of the Silver Heron Gallery, you may preview and/or purchase works by numerous nationally and internationally known artists. The proceeds of these sales will benefit the *Wade J. Woodmark Foundation and Wade's House – A Healing Place of Hope.*

Clay Woodmark, serving wine at the wine bar

Uncorking the Summer Season

Silver Heron Gallery - Artist's Palate

The arrival of summer brings a special celebration to the Silver Heron Gallery as the Artist's Palate re-opens for another season. Located on the mezzanine level of the gallery, the wine salon and piano bar showcases a variety of wines from Oregon, Washington and California, for sale by the bottle or glass, with special discounts on case sales. Whether you prefer reds or whites, you may select from nearly 30 varietals and fine vintages, with tastings presented in beautiful Riedel crystal.

Sample an array of cheeses from around the world, or indulge yourself in the delightful decadence of hand-crafted truffles and confections, artistically prepared by local and world-renowned chocolatiers. All these gourmet treasures are served by a staff committed to creating a truly memorable experience for the senses. During the summer-long celebration, gallery owner Talley Woodmark invites you to enjoy a complimentary glass of wine, champagne or sparkling cider when you mention COAST*food* magazine. Toast the gallery's 3rd birthday while viewing the latest art offerings, or watch Depoe Bay's pod of resident gray whales from the Artist's Palate's observation deck.

The Silver Heron Gallery is available for parties, receptions, weddings, fundraising events and special occasions. The space easily accommodates up to 75 people, and provides the perfect setting to create a memorable experience for you and your guests.

In honor of the three year anniversary of the Silver Heron Gallery first opening its doors, resident artist Cole Black will unveil her latest artistic collection, entitled, "Opening the Doors to Enlightenment." This beautiful exhibition features custom-designed doors created from all-natural objects, such as seashells, starfish, sand, and Ponderosa Oregon Sunstones.

Silver Heron Gallery
15 SE Bay Street, Depoe Bay, OR
(access: Bay Street or Blue Heron Gallery, 76 SE Highway 101)
541.765.2886
SilverHeronGallery.com.

A NATURAL INSPIRATION
Romancing THE STONE

by Jaci McKim

Dazzling! Brilliant! Shimmering with light! These are just a few of the comments made by artists and jewelry designers around the world who are romancing *Ponderosa Oregon Sunstone* as one of the elements of their art. This versatile, all natural, all American gemstone, whose beauty is inspiring these artisans, today has earned a new place in the world of art as it bejewels sculpture, mixed media fusion, bold bronze and metal artwork, textiles, crafts, and – *of course* – spectacular jewelry.

Found in bountiful quantities at the *Ponderosa Mine*, the largest Oregon sunstone mine in the world, Mother Nature produces a dazzling spectrum of these ancient, volcanic gemstones, including pale pinks, oranges, reds, brilliant aquas, greens, and bi- and multi-colors. For years, acclaimed jewelry designers have dedicated themselves to creating distinctive collections using Ponderosa stones that encompass casual, contemporary and elegant designs set in gold, silver or platinum, and often paired with other precious stones or pearls. Containing millions of tiny copper platelets (or "schiller"), Ponderosa Sunstones lend themselves not only to faceting, but to many different facets of art. Fortunately, this gem is readily available in multiple forms right here on the Oregon Coast at the *Silver Heron* and *Blue Heron Galleries* in Depoe Bay. There is truly a *Ponderosa Oregon Sunstone* for everyone!

WEARABLE ART

World-renowned jewelry designer, *Paula Crevoshay*, has been using Ponderosa Oregon Sunstones within her custom-created pieces of wearable art for the past 15 years. Her timeless style and use of extraordinary and often unique gemstones are the hallmark of Crevoshay's jewels. She chose Oregon sunstones as the focal point in many of her most recent pieces because, "Ponderosa Sunstone's all natural beauty, color and characteristics allow the gem to be cut and polished in a variety of methods, all of which only enhance its natural splendor."

SCULPTURAL ART

Describing nature as her mentor, *Cole Black* creates mixed media pieces that appear to echo the edge of a shoreline, sunlight playing on the surface of the water, or geological formations. "I embrace working with Ponderosa Sunstones in my sculptural art. The shimmer created by the copper schiller adds a textural dimension I cannot achieve any other way," states Cole.

Preferring elements which are natural in origin, metal artist *Nosivad* creates abstract and often whimsical sculpture almost entirely from found objects. He relies on the metaphysical properties of Ponderosa Sunstone to imbue his pieces with a sense of majesty and dignity. "Sunstone is a stone of personal power, freedom and expanded consciousness. Of all the stones on Earth, this one truly reflects the qualities of solar light: openness, benevolence, warmth, strength and mental clarity. The schiller gives the stone a glow – as if it has its own internal light source. Sunstones can kindle the fire of leadership within those who wear or carry it."

Above: "Sun Flight" brooch pair by Paula Crevoshay; "Wade's Autumn Harvest" beaded necklace by Cal Bosch; right: "Spring Caché" gourd with hand-weaving by Marcia Lewis
Page 74: "Key to Your Heart" sunstone pendant by John Woodmark; "Sunrise on the Ponderosa" sculptural wall art by Cole Black.

AMERICAN CRAFT ART

Pacific Northwest artisan, *Marcia Lewis*, delights in finding new ways to embellish her hand-crafted treasures. The decorative baskets and carved gourds she creates are sought by collectors throughout the United States. A recent devotee of using Ponderosa Sunstones in her designs, Marcia finds the unpolished rough to be a natural complement to her work. "Because my work is created from nature, I appreciate the *green practices* used to mine Ponderosa Sunstones. They respect Mother Nature, and she passes her bounty on to me to create my art."

HEALING THROUGH ART

When John and Talley Woodmark, along with their corporate partners, acquired the Ponderosa Mine in 2003, their sons, Wade and Clay, loved helping with extracting stones from their volcanic birthplace. Wade enthusiastically filled several 5-gallon buckets with the radiant rough. When Wade passed away in 2005, the Woodmarks knew the stones he had collected would provide a healing in their lives. Their newly formed jewelry company, *TalLéy Designs*, features unique creations exclusively available at the *Silver Heron* and *Blue Heron Galleries* in Depoe Bay. One of those designs, a tribute to the Woodmarks' lost son, is in the form of a key to be gifted to each family who stays at *Wade's House – A Healing Place of Hope*, an Oregon Coast retreat for families who have lost a child. The key, which can be worn as a pendant or brooch, symbolizes family unity. Two heart-shaped sunstones in the 'bow' represent the parents, while a smaller heart-shaped W (for Wade) symbolizes the child and forms the 'bit', the piece of the key which unlocks the door to healing.

PONDEROSA OREGON SUNSTONE

From jewelry, to wall art, to sculpture, to American craft, to – *most importantly* – healing a heart or two, Ponderosa Oregon Sunstone is a stone of unmatched brilliance in the world of radiant art.

Silver Heron Gallery
15 SE Bay Street, Depoe Bay, OR 541.765.2886
Blue Heron Gallery
76 SE Hwy 101, Depoe Bay, OR 541.765.2441

GEARHART IRONWERKS

Finely Crafted Iron Furniture
Custom Lighting
Fireplace Accessories

Showroom
1368 Pacific Way, Gearhart, OR • 503-738-5434

LET THERE BE arts!

Peter Galuszka

Yacov Bergman and Lee Freed

EVERY CHILD IS AN artist...

Ten years ago, it all started with a vision of making things better. Local schools had experienced a reduction in programs, and art programs were becoming extinct. Gallery owner, Lee Freed, and Lincoln County school administrator, Suzanne Dalton, began a dialogue that led to the formation of a new and unique partnership for arts and education. With the help of committed parents, teachers and artists, as well as area civic and business leaders, Let There Be Arts was born. With funds raised through donations, grants, concerts and a series of successful galas held at the Freed Gallery, this grass roots group has touched the lives of thousands of students and community members in Lincoln County.

The programs include arts programs in the schools, summer children's art workshops, arts and cultural events for the community. For the past three years, the annual Soundwaves Summer Music Festival has been bringing world-reknown musicians to Lincoln County for performances. "The coast had not experienced anything like this," comments Lee Freed. "This was an incredible season." Compositions are prepared specifically to enhance the children's (and their parents') experience. For example, the sounds of birds were recorded, music composed to accompany and photos shown for a multi-media presentation.

The 6th annual children's summer arts workshops will be held August 9-20 at Taft Elementary School for kids in grades 1 thru 10. Local artists and teachers team up to present classes in every type of medium – painting, tile making and mosaics, silk screening, computer arts, jewelry, Japanese art and culture, mask making, calligraphy, recycled art and more.

Let There Be Arts strives to develop and support programs which introduce and encourage the artistic talents, appreciation and physical expression of our students and community. The non-profit organization's annual fundraising gala - Fall Into Arts - will be held October 2. For more information, go to lettherebearts.com.

Freed Gallery
6119 SW Highway 101, Lincoln City, OR 541.994.5600
freedgallery.com

Peter Galuszka

Peter Galuszka

Seafood at the Beach
A perfect fit!

CASTAWAYS
SEAFOOD GRILLE
LONG BEACH, WA.

OPEN 7 DAYS
11:30am -8pm • 360-642-4745
www.CastawaysSeafoodGrille
208 Pacific Hwy • Long Beach WA
CASAUL AND FUN • COCKTAIL LOUNGE

Luigi's ITALIAN GRILLE
& THE OYSTER BAR

Great Italian food and an ocean view!

FULL BAR • TO GO FOOD

OPEN DAILY AT 4:00
11:30am -8pm • **360-665-3800**
1201 Bay Ave • Ocean Park WA